



Garden Fresh Farm Recipes

Stars of Christmas

Add cinnamon, ginger, cardamom, ground cloves and black pepper into a basic sugar-cookie dough.

Makes: 3-4 dozen, depending on size

2 sticks unsalted butter, at room temperature, plus more for greasing pan
2 ounces cream cheese, at room temperature
1 cup plus 1 tablespoon sugar
1 large egg
2 teaspoons vanilla extract
3 cups all-purpose flour
1½ teaspoons baking powder
½ teaspoon salt
½ teaspoon ground cinnamon
½ teaspoon ground ginger
½ teaspoon ground cardamom
⅛ teaspoon ground cloves
A few grinds of black pepper
½ cup sanding sugar

Directions:

Use an electric mixer to cream butter, cream cheese and sugar until light and fluffy, 3 minutes. Add egg and vanilla, mixing until incorporated.

In a medium bowl, combine flour, baking powder, salt and spices. Mix flour-spice mixture into butter-sugar mixture until just combined. Dough should be pliant.

Divide dough into 2 equal discs. Place each disk between two pieces of parchment paper and roll out to about ¼-inch thick. Lift paper every few rolls to prevent sticking. Chill dough in refrigerator until firm, about 30 minutes.

Preheat oven to 350 degrees.

Grease baking sheets with butter. Use a star cookie cutter to cut out stars from chilled dough. Place cookies on baking sheets, leaving about 1 inch between. Re-roll and cut dough scraps as needed. (If dough gets sticky, you can chill it again briefly in refrigerator.) Sprinkle cookies with sanding sugar.

Bake cookies until beginning to brown at edges, 8 minutes (longer if stars are large). Remove from oven and let cool a few minutes. Transfer to a rack to finish cooling. Store in an airtight container.