

McKellar Family Christmas Cookies

Mahaila McKellar

Yield: About 3 dozen, 2-inch cookies

Ingredients:

1 cup organic Butter, softened

1/2 cup organic Cane Sugar

1/2 cup organic Coconut Palm Sugar

1 large organic Egg, from humanely pastured chickens

3-4 teaspoons real Vanilla Extract (not vanilla flavor or vanillin)

2 tablespoons organic Milk of choice (I use whole-fat cow's milk)

1 cup organic Whole Spelt Flour (regular or sprouted)

1 1/2 cups organic White Flour (Italian 00, Khorasan/Kamut, Einhorn, etc.)

1 teaspoon aluminum-free Baking Powder

Store-bought (or homemade) Fondant

Directions:

1. In a mixing bowl, cream together the butter and sugars. Beat 2-3 minutes, until fluffy.
2. Add the egg and beat for about one minute.
3. Stir in the vanilla and milk until combined.
4. In a separate bowl, whisk together the dry ingredients: flours and baking powder.
5. Add the dry ingredients to the mixing bowl, 1/4 at a time, mixing just until combined. Do not over-mix or beat.
6. Divide dough into 4 "balls" on 4 pieces of bleach-free parchment or waxed paper. (It will be very soft). Wrap each ball and flatten to about one inch. Refrigerate dough balls for at least 2 hours, until firm.
7. Preheat oven to 375°F.
8. Lightly flour a rolling surface, rolling pin and cookie cutters.
9. Take out just ONE wrapped dough ball from the refrigerator. Roll to 1/4 inch thick and cut with cookie cutters.
10. Place cookies one inch apart on a parchment paper lined (or ungreased) cookie sheet.
11. Repeat with the remaining dough balls. (If the dough becomes too soft to handle at any point, just put it back in the refrigerator until it is firm again.)
12. Bake cookies for 7-10 minutes. Cookies are done when the edges are lightly browned. Cool completely.
13. Use the same cookie cutter to cut the fondant that was used to cut the cookies, and that way the fondant will fit the cookie perfectly. You can also use smaller cookie cutters or other

objects, like a bottle top, to cut out smaller shapes, dab a bit of water on the underside and layer onto the fondant like Danica did to add the black wheels to the cars.