

Mom Mom's Swedish Christmas Butter Cookies

Recipe submitted by Rosalie Petrillo Gabriel (from Sylvia Petrillo compliments of Lorraine Ayres)

This is THE classic Christmas cookie recipe in our family. It is an old Swedish recipe my mother got from her neighbor and dates back over 50 years. That is why the measurements were originally in pounds. It is best to use a Kitchen Aid type heavy duty mixer for this recipe.

Ingredients

- 1 lb. butter
- $\frac{3}{4}$ lb. sugar = 1 $\frac{1}{2}$ cups sugar
- 1 $\frac{1}{2}$ lb. flour = 5 cups flour
- 1 egg
- 1 tsp. vanilla

Directions

Cream butter. Add sugar. Then add egg and vanilla. Add flour gradually and mix well. Batter will be stiff. Put batter into cookie press using whatever shapes desired.

Decorate with colored sprinkles, colored sugar, chocolate chips, cherries, or nuts etc.

Bake at 350 degrees on greased cookie sheet for 8 to 10 minutes.

Makes 5 dozen cookies or more.

