

Easiest Christmas Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
40 servings	10 minutes	12 minutes	22 minutes

Ingredients

For the Cookie Dough:

- 180 g (1 ½ cups) powdered sugar (150 g for the dough, extra for dusting)
- 250 g (1 cup + 2 tbsp) butter, soft
- 500 g (4 cups) all-purpose flour
- 5 large egg yolks
- 3 tsp vanilla sugar or 1 tbsp vanilla extract

Directions

Prepare the Dough:

- 1 Combine the Dry Ingredients:** In a medium bowl, mix the powdered sugar, flour, and vanilla sugar.
- 2 Sift for Perfection:** Sift the dry ingredients into the wet ingredients (butter and egg yolks) to ensure a lump-free dough.
- 3 Form the Dough:** Mix until a smooth dough forms. Use your hands to knead it gently on the counter for a uniform texture.

Shaping the Cookies:

- 4 Shape the Cookies:** Roll the dough into a log, then cut off bite-sized pieces with a knife. These will be your cookies!
- 5 Prepare for Baking:** Place the cookie pieces on a baking tray lined with parchment paper.

Baking the Cookies:

- 6 Bake:** Preheat your oven to 180°C (350°F) and bake the cookies for approximately 12 minutes, or until they're lightly golden.
- 7 Cool & Dust:** Allow the cookies to cool slightly, then generously top them with powdered sugar for that classic holiday look.
- 8 Enjoy:** Pair with your favorite holiday beverage and savor every bite!