

Semi Sweet Designs'

Spiced Apple Cut-Out Cookie Recipe

Ingredients

- **2 sticks (1 cup)** unsalted butter, softened
- **½ cup** packed brown sugar (light or dark)
- **½ cup** granulated sugar
- 1 large egg
- **1 tsp** vanilla extract
- **1 tsp** salt
- **½ tsp** baking powder
- **3 packets** Alpine spiced apple cider mix
- **2 tbsp** apple butter (optional)
- **3 cups** all-purpose flour

Instructions

1. In a mixer, cream together butter and both sugars. Mix until fluffy and well incorporated.
2. Add egg, vanilla extract, baking powder, apple cider packets, salt, and apple butter. Mix until it is all well incorporated.
3. Add flour, a cupful at a time, to the mixture. After everything is well mixed, the dough should be non-greasy to the touch. If the dough is still sticky, add an extra quarter cup of flour.
4. Roll to 1/4 inch thickness between two sheets of parchment or wax paper. After rolling, chill the dough for at least 30 minutes.
5. Once the dough is well chilled and hard to the touch, cut out shapes and place them on a parchment paper-lined, light-colored baking sheet. Chill the cutout shapes again before baking.
6. Bake at 375 degrees for 7-9 minutes. Remove from the oven before the first indication of the edges turning brown. Leave the cookies to cool on the baking sheet for 10 minutes.
7. Remove cookies from the baking sheet with a spatula and place on a cooling rack to cool before decorating.

Makes about 2 dozen 3-inch cookies, but this recipe can be doubled easily if needed.