



The Golden Thimble's Blue Book Recipes

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Becky's Best Christmas Cookies.....Soft cut outs!

Here is a recipe that I have used for years. I made them when my kids were little and I still make them even today. It's a very good cookie recipe that is excellent for frosting and the good part is they stay soft for a very long time!! Enjoy!!

2 cups of Parkay Margarine, (4 sticks) softened
2 cups of granulated sugar
2 cups of brown sugar, packed down
½ cup of buttermilk
2 teaspoons of baking soda
2 teaspoons of baking powder
8 cups of all purpose flour
4 large eggs
1 Tablespoon of Vanilla

With an electric mixer, mix together the softened butter, sugars and the eggs till light and fluffy. Add the buttermilk, vanilla, baking soda and baking powder and mix well. Next add the flour and then mix with your hands till all is combined well. Cover bowl and refrigerate for at least 2 hours or overnight.

When ready to roll out, flour your surface and work with little batches. Don't try to roll it out all at once. Roll out till the desired thickness, mine are usually between a ¼" and ½" thick, and place on parchment paper on cookie sheet, or a greased cookie sheet.

Bake in a preheated 350 degree oven for approx 10 minutes. Do not over bake these cookies!

Frost when cooled off, store in air tight container.

Makes about 8 dozen soft thick cookies