



KITCHEN TRADITIONS
with
The Original Christmas CLASSICS.

Santa Claus Stocking Cookies

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Be sure to leave your stocking out for Santa! How about stocking shaped sugar cookies filled with something sweet?

SUGAR COOKIE RECIPE

Makes 1 ½ to 3 dozen cookies, depending on how big you make them.

- 3 cups flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup (2 sticks) butter, softened
- 1 cup sugar
- 1 egg, slightly beaten
- 3 tablespoons heavy cream
- 1 teaspoon vanilla extract

In a medium bowl, combine the flour, baking powder and salt. Mix and set aside.

Use a mixer to cream the butter and sugar until light and fluffy.

Add the egg and mix well.

In a measuring cup, combine the heavy cream and vanilla.

Mix the flour mixture into the butter-sugar mixture in three parts, alternating with the cream and vanilla mixture, starting and ending with the flour.

Remove the dough from the bowl, form it into a block and wrap it in plastic wrap. Refrigerate for at least 1 hour and up to overnight.

Preheat the oven to 350 degrees F.

With a rolling pin, roll out your dough to about ¼ inch thick. Use a stocking shaped cookie cutter or make your own cutter with cardboard. Make half the stockings full sized. Cut the tops of the other half a wee bit shorter.

Put one full sized unbaked stocking on the cookie sheet, add a little chocolate or small piece of candy cane, place one of the shorter unbaked stockings on top so that the candy is peaking out the top of the stocking) and press the edges gently.

Bake 10-12 minutes. Allow the cookies to cool. Dust with powdered sugar or ice with buttercream icing and colored sugar.

Kim & The Treats Truck team bake in Brooklyn at their shop, The Treats Truck Stop, and fill The Treats Truck with cookies, brownies and goodies galore to take all around NYC!



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