

# Grandma's Cupboard



What makes it good is Love!

## Holiday Cookie Project

Blessings and holiday good cheer.

Thank you for joining us on this sweet adventure. The goal is to see if these recipes are ready to become part of the holiday cheer.

### Ingredients

-  Sugar Fairy Cookies
-  Spice Mice Cookies
-  Ginger and Spice Nice Bites
-  YOUR FAMILY FAVORITE to share with everyone!

### Directions

-  Make a batch of each recipe and share them with your family and friends
-  Please rate them as follows:
  - ✓ Yucky – No way these go on the holiday table
  - ✓ Mmmmmm – tasty but I rather have oatmeal
  - ✓ Ohhhhh – may I have another, please
  - ✓ Wow! – Sugar plums are dancing!
-  Make sure at least one vote is made by someone with a child's heart.
-  If you added your recipe, tell us what made it special for your family and friends.
-  Take pictures that you wish to share:
  - ✓ Of the cookies
  - ✓ Of the kitchen (before, during and after)
  - ✓ Of whatever tickles your holiday fancy!
-  Tell us a story. It has nothing to do with baking cookies but we do so love a good story!

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## Vote here:

RECIPE	Grandma's Cupboard Recipe			Your Family Favorites	
	Sugar Fairy Cookies	Spice Mice Cookies	Ginger and Spice Nice Bites		
Yucky					
Mmmmmm					
Ohhhhh					
Wow					

 See more recipes every month in [Monthly Conversation](#)

 Have a recipe you want to share - [send me note](#) and we will include it in *Monthly Conversation!*

Grandma and Poppy thank you and bless you for helping with this holiday project.

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## Sugar Fairy Cookies

Christmas is a time of believing in many magical things and letting go to enjoy the sweet tastes of the holidays. Sugar Cookies, one of Santa's favorites, is also great fun for the whole family to make!

### Ingredients

-  1 1/2 cups softened butter
-  2 cups white sugar
-  4 eggs
-  1 teaspoon vanilla extract
-  5 cups all-purpose flour
-  2 teaspoons baking powder
-  1 teaspoon salt



### Directions

-  In a large bowl, cream together butter and sugar until smooth.
-  Beat in eggs and vanilla.
-  Stir in the flour, baking powder, and salt.
-  Cover, and chill dough for at least one hour (or overnight)
-  Preheat oven to 400 degrees F (200 degrees C).
-  Roll out dough on floured surface 1/4 to 1/2 inch thick.
-  Cut into shapes with any cookie cutter.
-  Place cookies 1 inch apart on ungreased cookie sheets.
-  Bake 6 to 8 minutes in preheated oven.
-  Cool completely.

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## Spice Mice Cookies

*They find their way inside the house,  
But they are not an evil mouse.  
They come because Christmas is near,  
To share their joy with children here.  
So laugh and make the baking nice  
For you are blessed with spicy mice!*

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### Ingredients

-  1 1/2 cups white sugar
-  1 cup butter
-  2 eggs
-  1 1/2 teaspoons ground cinnamon
-  1/2 teaspoon ground nutmeg
-  1/4 teaspoon ground cloves
-  4 cups all-purpose flour
-  1 cup dried currants (some saved for eyes)
-  1 bag almond slices (ears)
-  1 bag string liquorish (for tails)
-  1 1/2 teaspoons baking soda
-  1 cup milk, or as needed

### Directions

-  Preheat the oven to 350 degrees F (175 degrees C).
-  Lightly grease 2 baking sheets.
-  Combine sugar, butter, eggs, cinnamon, nutmeg, and cloves in a bowl; beat with an electric mixer until creamy.
-  Combine flour, currants, and baking soda in a separate bowl.
-  Stir into the butter mixture alternately with tablespoons of milk until the flour is fully incorporated.
-  Drop spoonfuls of batter onto the prepared baking sheets. Form with spoon or fork to represent the mouse body.
-  Bake in the preheated oven until golden brown, 10 to 15 minutes.
-  Let stand on the baking sheets for 1 minute before removing to a wire rack to cool completely.

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## Ginger and Spice Nice Bites

Tales of gingerbread kids running about the kitchen are all part of a child's imagination. Why not let them make some of their own and become a part of the magic of the holidays.

### Ingredients

- ☞ 1 1/2 cups dark molasses
- ☞ 1 cup packed brown sugar
- ☞ 2/3 cup cold water
- ☞ 1/3 cup shortening
- ☞ 7 cups all-purpose flour
- ☞ 2 teaspoons baking soda
- ☞ 1 teaspoon salt
- ☞ 1 teaspoon ground allspice
- ☞ 2 teaspoons ground ginger
- ☞ 1 teaspoon ground cloves
- ☞ 1 teaspoon ground cinnamon



### Directions

- ☞ Preheat the oven to 350 degrees F (175 degrees C). Lightly grease one cookie sheet.
- ☞ Mix together the molasses, brown sugar, water and shortening.
- ☞ Sift together the flour, baking soda, salt, allspice, ginger, cloves and cinnamon. Add to sugar mixture and mix well.
- ☞ Cover and refrigerate for 2 hours.
- ☞ Roll dough 1/4 inch thick on floured board.
- ☞ Cut with floured gingerbread cutter.
- ☞ Place about 2 inches apart on cookie sheet. Bake for 10-12 minutes.
- ☞ Cool and decorate with frosting.