

Judah Macabee Cookies



2 C. flour
1/2 Cup baking cocoa

PREHEAT oven to 350° F.
1. Combine flour and cocoa in small bowl.

1 C. (2 sticks) butter
1 C. powdered sugar
1 tsp. vanilla extract

2. Beat butter, sugar and vanilla extract in large mixer bowl until creamy. Gradually beat in cocoa mixture. Cut dough into two balls

Decorating icing.
Makes 3 dozen.

3. Roll each ball of dough between two sheets waxed paper to 1/4-inch thickness. Cut with Hannukah cookie cutters & bake on ungreased baking sheets.
4. BAKE for 10 min. or until set, cool for 2 min. & remove to wire racks to cool. Decorate.