



# Nestlé® Toll House® Holiday Sugar Cookies\*

PREP TIME: 25 MINUTES | BAKE TIME: 10 MINUTES  
YIELD: 20-24 COOKIES

## Icing Ingredients

2 cups (12 ounces)  
Nestlé® Toll House®  
Premier White Morsels

1/3 cup Carnation®  
Evaporated Milk

1½ cups powdered  
sugar, sifted

6 tablespoons butter,  
room temperature

Paste or liquid food  
coloring (optional)

Nestlé® Toll House®  
Mini Morsels (optional)

Sprinkles and other  
Cookie Décor (optional)

## Cookie Ingredients

¾ cup butter,  
room temperature

¾ cup  
granulated sugar

1 large egg

1 teaspoon pure  
vanilla extract

2 1/4 cups  
all-purpose flour

1/2 teaspoon  
baking powder

1/4 teaspoon salt

## Icing Directions

Microwave morsels and cream in medium, microwave-safe bowl uncovered, on MEDIUM-HIGH (70%) power for 1 minute; STIR. The morsels may retain some shape. If needed, microwave at additional 10-15 second intervals, stirring until just melted.

Transfer to a mixer bowl. Beat in powdered sugar and butter until smooth. Stir in food coloring.

Spread or pipe icing onto baked, cooled sugar cookies; decorate as desired. Let stand until icing is set.

## Traditional Cookie Directions

Preheat oven to 350°. Line 2-3 cookie sheets with parchment and set aside.

In a medium bowl, whisk together flour, baking powder and salt. Set aside.

In a large bowl, using a handheld or stand mixer fitted with the paddle attachment, beat the butter until smooth. Add sugar and beat until light and fluffy. Add egg and extract; beat on high until fully combined. Add dry ingredients in 2 parts. Mix until just combined.

Wrap dough in plastic wrap and refrigerate for at least 30 minutes until firm. Remove dough from the refrigerator and dust work surface with flour. Roll dough until ¼ inch thick. Cut dough using your Fancy Feast Holiday Cookie Cutter.

Transfer cut cookies to prepared baking sheets. Bake for 10-12 minutes, until lightly colored around edges. Remove from oven and place sheets on cooling rack for 5 minutes.

Transfer cookies directly to cooling rack to cool completely.

\*Cookies made from this recipe are for human consumption only.

## Cookie Hack: Use Refrigerated Cookie Dough!

Short on time? Simply use Nestlé Toll House Refrigerated Sugar Cookie Dough! Remove dough from package, break up and place into a mixer bowl. Add ¼ cup all-purpose flour to bowl and combine thoroughly. Remove dough and roll out to ¼ inch thick. Continue with Fancy Feast Holiday Cookie Cutter and baking instructions.

