

Yuletide Icebox Cookies

Swick

Serves 8 | Active Time: 30 minutes | Total Time: 1 hour

Chef's Notes

This was one of my grandmother's recipes thou I've only ever know it as my mom's. The great thing about these cookies is they can stay in the freezer for a few weeks as long as you place the logs in a freezer bag. You can have fresh hot festive cookies in a matter of minutes if unexpected guest drop by. Why do people drop by with out being invited anyway? That's just wrong, but at least you'll be ready for them.

Step 1: Butter and sugar

- 2/3 cup butter
- 1/2 cup sugar

Beat butter till creamy then add sugar.

Step 2: Add brown sugar

- 1/2 brown sugar
- 1/2 tsp vanilla
- 1/2 tsp almond flavor
- 1/4 tsp salt
- 1/2 tsp baking soda

Add brown sugar and flavoring and blend till smooth.

Step 3: Cut cherries

- 1/2 cup red cherries
- 1/2 cup green cherries

Cut the cherries into small pieces, about half the size of a raisin.

Step 4: Fold in the cherries

- 1 egg

Beat the egg and mix into the batter then fold in the cut up cherries till well distributed.

Step 5: Add flour

- 2 cups all purpose flour

Add the flour a little at a time and mix it in till it's all incorporated and you can bring the dough together in a ball.

Step 6: Make a log

Lay out a piece of wax paper on the counter and shape a bit of the dough into a log. About 6 inches long and 1 1/4 inches in diameter. You should get approximately five logs.

Step 7: Roll up in paper

Fold the paper over and roll it up tight and twist the ends of the wax paper. Put the rolls on a cookie sheet and into the freezer to chill.

Step 8: Cut up

Preheat the oven to 375.

Once cold remove a cookie log from the freezer and with a sharp knife cut the cookies about 1/4 inch thick.

Step 9: Bake

Evenly distribute them on a parchment lined baking sheet. Put in the oven for 8 to 10 minutes.