

*The recipe for these labels can be found in the Kindle and paperback book
100 Easy Recipes in Jars by Bonnie Scott*

SANTA'S SUGAR COOKIES - LABELS



SANTA'S SUGAR COOKIES

SANTA'S
SUGAR
COOKIES

SANTA'S
SUGAR
COOKIES

SANTA'S
SUGAR
COOKIES

SANTA'S
SUGAR
COOKIES

SANTA'S
SUGAR
COOKIES

SANTA'S
SUGAR
COOKIES

SANTA'S
SUGAR
COOKIES

SUGAR
COOKIES



SUGAR COOKIES

1 cup margarine, softened
3 eggs
2 teaspoons vanilla extract

Preheat oven to 375 degrees F. Pour the top sugar layer from the jar into a large bowl. Add the margarine and cream until smooth. Add vanilla and eggs and stir well. Stir in the rest of the mixture from the jar. Refrigerate dough for one hour or overnight. Roll the cold dough thinly on parchment paper or a floured surface. Cut with cookie cutters and bake on ungreased cookie sheet for 6 to 8 minutes or until lightly golden in color.

Tip: Roll the dough out on parchment paper, then use cookie cutters to cut the shapes. Just remove the excess dough from around the cutouts. Then the parchment paper is ready to slide onto a cookie sheet to bake.

QUART JAR TOP AND MATCHING LABEL

SANTA'S SUGAR COOKIES

Recipe Cards to Attach to Jars:

SUGAR COOKIES

1 cup margarine, softened
3 eggs
2 teaspoons vanilla extract

Preheat oven to 375 degrees F. Pour the top sugar layer from the jar into a large bowl. Add the margarine and cream until smooth. Add vanilla and eggs and stir well. Stir in the rest of the mixture from the jar. Refrigerate dough for one hour or overnight. Roll the cold dough thinly on parchment paper or a floured surface. Cut with cookie cutters and bake on ungreased cookie sheet for 6 to 8 minutes or until lightly golden in color.

Tip: Roll the dough out on parchment paper, then use cookie cutters to cut the shapes. Just remove the excess dough from around the cutouts. Then the parchment paper is ready to slide onto a cookie sheet to bake.



SUGAR COOKIES

1 cup margarine, softened
3 eggs
2 teaspoons vanilla extract

Preheat oven to 375 degrees F. Pour the top sugar layer from the jar into a large bowl. Add the margarine and cream until smooth. Add vanilla and eggs and stir well. Stir in the rest of the mixture from the jar. Refrigerate dough for one hour or overnight. Roll the cold dough thinly on parchment paper or a floured surface. Cut with cookie cutters and bake on ungreased cookie sheet for 6 to 8 minutes or until lightly golden in color.

Tip: Roll the dough out on parchment paper, then use cookie cutters to cut the shapes. Just remove the excess dough from around the cutouts. Then the parchment paper is ready to slide onto a cookie sheet to bake.

COOKIES

SUGAR COOKIES

- 1 cup margarine, softened
- 3 eggs
- 2 teaspoons vanilla extract

Preheat oven to 375 degrees F. Pour the top sugar layer from the jar into a large bowl. Add the margarine and cream until smooth. Add vanilla and eggs and stir well. Stir in the rest of the mixture from the jar. Refrigerate dough for one hour or overnight. Roll the cold dough thinly on parchment paper or a floured surface. Cut with cookie cutters and bake on ungreased cookie sheet for 6 to 8 minutes or until lightly golden in color.

Tip: Roll the dough out on parchment paper, then use cookie cutters to cut the shapes. Just remove the excess dough from around the cutouts. Then the parchment paper is ready to slide onto a cookie sheet to bake.



SUGAR COOKIES

- 1 cup margarine, softened
- 3 eggs
- 2 teaspoons vanilla extract

Preheat oven to 375 degrees F. Pour the top sugar layer from the jar into a large bowl. Add the margarine and cream until smooth. Add vanilla and eggs and stir well. Stir in the rest of the mixture from the jar. Refrigerate dough for one hour or overnight. Roll the cold dough thinly on parchment paper or a floured surface. Cut with cookie cutters and bake on ungreased cookie sheet for 6 to 8 minutes or until lightly golden in color.

Tip: Roll the dough out on parchment paper, then use cookie cutters to cut the shapes. Just remove the excess dough from around the cutouts. Then the parchment paper is ready to slide onto a cookie sheet to bake.