

## Luke's Christmas Love Cookies

Best-Loved Cookies | December 2008



*What's really fun about them is the billowy marshmallow icing. We used a round piping tip to make the playful frosting tufts on these cookies.*

PREP: 50 MINUTES CHILL: 2 HOURS BAKE: 7 MINUTES/BATCH OVEN: 375°

**1 CUP BUTTER, SOFTENED**  
**1½ CUPS POWDERED SUGAR**  
**1 TSP. BAKING SODA**  
**1 TSP. CREAM OF TARTAR**  
**1 EGG**  
**1 TSP. VANILLA**  
**½ TSP. ALMOND EXTRACT**  
**2½ CUPS ALL-PURPOSE FLOUR**  
**1 7-OZ. JAR MARSHMALLOW CREAM**  
**¾ CUP BUTTER, CUT UP AND SOFTENED**  
**¾ TSP. VANILLA**  
**½ CUP POWDERED SUGAR**  
**COLORED SPRINKLES**

In a large mixing bowl, with an electric mixer on medium to high speed, beat 1 cup butter for 30 seconds. Add 1½ cups powdered sugar, baking soda, and cream of tartar. Beat until combined, scraping sides of bowl occasionally. Beat in egg, 1 teaspoon vanilla, and almond extract. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour. Divide in half. Cover and chill for 2 to 3 hours or until easy to handle.

On a lightly floured surface roll half of dough at a time until slightly less than ¼ inch thick. Cut dough using a 2½-inch star-shape cutter. Place 1 inch apart on ungreased cookie sheets.

Bake in 375° oven 7 to 8 minutes or until edges begin to brown. Transfer to wire racks; cool.

In large mixing bowl beat marshmallow cream, gradually adding ¾ cup softened butter. Beat in ¾ teaspoon vanilla and ½ cup powdered sugar. Spread or pipe atop cookies. Sprinkle with colored sprinkles. Makes 6½ dozen cookies.

**TO STORE:** Store in a single layer in refrigerator until frosting sets, about 1 hour. Store in a single layer in an airtight container in refrigerator for up to 3 days. For longer storage, freeze uniced cookies.

Per cookie: 73 cal., 4 g fat (3 g sat. fat), 14 mg chol., 49 mg sodium, 8 g carbo., 0 g dietary fiber, 1 g protein.

“These cookies are named for my son Luke, who has been devouring them since toddler-hood. He would stand next to me on a chair at the counter where we cut out stars. My sons are teenagers now, but we still stand side by side and bake them with love.”

—Michele Ranard  
Roscoe, IL