



RECIPE NAME: Wisconsin Christmas Cookies

FROM THE KITCHEN OF: Alysson (Orsted) Bowden '07

INGREDIENTS:

2 1/4 c. flour
1 t. baking soda
1 t. cream of tartar
1 c. butter (room temperature)
1 1/2 c. powdered sugar
1 large egg
1/2 t. orange extract
4 t. shredded orange peel
1 1/2 c. raisins (dried cranberries)

INSTRUCTIONS:

Whisk together flour, baking soda, cream of tartar. (Set aside.) Beat butter and sugar until fluffy. Beat in egg and orange flavoring. Mix in flour mixture until blended. Stir in orange peel and raisins. With floured hands, roll dough into 2 - 11" long rolls. Wrap in plastic wrap. Chill in freezer for at least 2 hours. With sharp knife, cut rolls into 1/2" thick slices. Place 2" apart on greased cookie sheet. Bake at 375 degrees for 12-15 minutes. When completely cooled, dust with powdered sugar. Store in freezer or refrigerator in tightly covered container.

Yield: 3 dozen cookies

Additional Notes: Thank you, Mom, for always making my favorite cookies at Christmas! Love, Alysson

