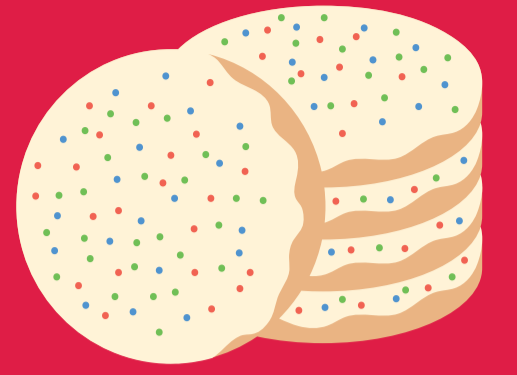
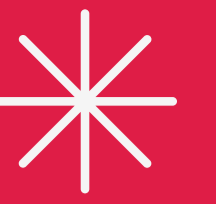


Tis the season to be jolly



CLEARPOINT COOKIE DECORATING CONTEST

BRING OUT THE INNER BAKER IN YOU AND HAVE FUN DECORATING SUGAR COOKIES



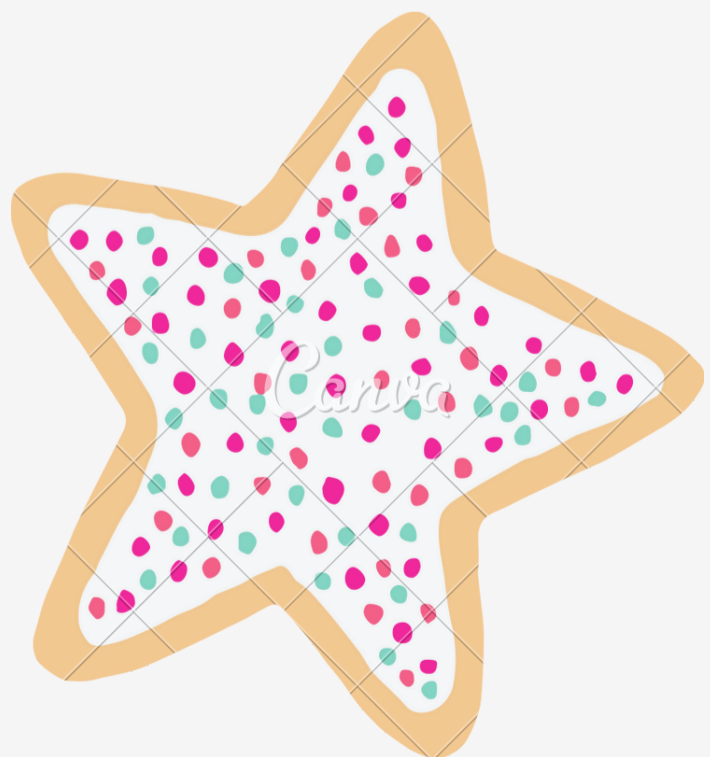
EMAIL PICTURES OF YOUR FINAL PRODUCT TO:



COMMUNITYEVENTS@CLEARPOINTHANDS.CA

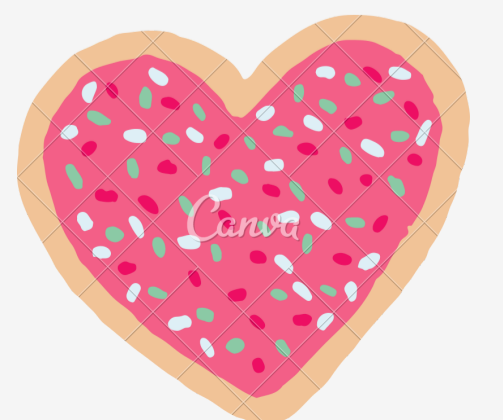
BY **SATURDAY THE 18TH.**

PARENTS AND FOLLOWERS OF THE CLEARPOINT H&S FACEBOOK ACCOUNT AND INSTAGRAM WILL HAVE THE OPPORTUNITY TO VOTE FOR THEIR FAVORITES PRIZES TO BE WON!!!!!!



WARM GREETINGS FROM THE CLEARPOINT HOME AND SCHOOL

P.S. May you have a full heart and tummy!









COOKIE RECIPE!



INGREDIENTS



1 CUP UNSALTED BUTTER, 226 GRAMS
1 CUP GRANULATED WHITE SUGAR, 200 GRAMS
1 TEASPOON VANILLA EXTRACT
1/2 TEASPOON ALMOND EXTRACT
1 EGG
2 TEASPOONS BAKING POWDER
1/2 TEASPOON SALT
3 CUPS ALL PURPOSE FLOUR, 360 GRAMS



INSTRUCTIONS



PREHEAT OVEN TO 350° F.

IN THE BOWL OF YOUR MIXER, CREAM BUTTER AND SUGAR UNTIL SMOOTH, AT LEAST 3 MINUTES

BEAT IN EXTRACTS AND EGG.

IN A SEPARATE BOWL, COMBINE BAKING POWDER AND SALT WITH FLOUR AND ADD A LITTLE AT A TIME TO THE WET INGREDIENTS.

IMPORTANT NOTE: IF THE DOUGH LOOKS CRUMBLY KEEP MIXING FOR 30 SECONDS TO 1 MINUTE LONGER. THE DOUGH SHOULD BE PULLING AWAY FROM THE SIDES OF THE MIXER.

IF THE DOUGH STILL LOOKS TOO DRY OR STIFF FOR YOUR MIXER, TURN OUT THE DOUGH ONTO A COUNTERTOP SURFACE, FLOUR SURFACE AS NEEDED. WET YOUR HANDS AND FINISH OFF KNEADING THE DOUGH BY HAND.

DO NOT CHILL THE DOUGH. DIVIDE INTO WORKABLE BATCHES (2-3 CHUNKS), ROLL OUT ONTO A FLOURED SURFACE, AND CUT. YOU WANT THESE COOKIES TO BE ON THE THICKER SIDE (CLOSER TO 1/4 INCH RATHER THAN 1/8).

BAKE AT 350 FOR 6-8 MINUTES. LET COOL ON THE COOKIE SHEET UNTIL FIRM ENOUGH TO TRANSFER TO A COOLING RACK.

