SANTA HOLLY JOLLY COOKIES
Instructions
Preheat the oven to $350^{\circ}$ F and line 2
baking sheets with parchment paper.
Using a mixer, beat the softened butter,
egg and vanilla until smooth 1-2 minutes.
Gradually add in the jar ingredients and
beat until mixed, dough will be thick.
Using a small or large ice cream scoop or
heaping tablespoon, drop the dough onto
the prepared baking sheets, 6 to 8 per pan,
depending on size you are making.
Small cookies bake $8-10$ minutes
Large cookies bake $12-14$ minutes.
Let the cookies cool for 5 minutes on the
baking sheets, then transfer the cookies to
wire racks to cool completely.

Makes 15-30 cookies depending on size.


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