12-2014

Holiday Card 2014

Jimmy Cheek
University of Tennessee - Knoxville

University of Tennessee Knoxville Office of the Chancellor

Follow this and additional works at: http://trace.tennessee.edu/utk_chancomm

Recommended Citation
http://trace.tennessee.edu/utk_chancomm/2

This Holiday Card is brought to you for free and open access by the Office of the Chancellor at Trace: Tennessee Research and Creative Exchange. It has been accepted for inclusion in Chancellor's Communications by an authorized administrator of Trace: Tennessee Research and Creative Exchange. For more information, please contact trace@utk.edu.
Take time this holiday season to do something special with friends and family.

Jimmy and Ileen Cheek

Big Orange Holiday Sugar Cookies
**Cookie Ingredients**

2 1/3 cups all-purpose flour  
1 tsp baking soda  
1/4 tsp salt  
1 1/4 cup granulated sugar  
1 egg  
1 cup butter (softened)  
1 tsp pure orange extract

**Icing Ingredients**

1 cup confectioners’ sugar  
3 tsp milk  
1/2 tsp pure vanilla extract  
3 drops orange food coloring

**Cookie Directions**

1. Mix flour, baking soda, and salt in medium bowl. Set aside.

2. Beat granulated sugar and butter in large bowl with electric mixer on medium speed until light and fluffy. Add egg and orange extract; mix well. Gradually stir in flour mixture on low speed until well mixed. Refrigerate 2 hours or overnight until firm.

3. Preheat oven to 375°F. Roll out dough on lightly floured surface to 1/8-inch thickness. Cut into shapes with cookie cutters. Place on greased baking sheets.

**Icing Directions**

1. Mix all ingredients except food colors (stir in additional milk to thin icing or more confectioners’ sugar to thicken).

2. Place small amount of icing into a shallow bowl. Stir drops of food color into icing until desired shade is reached.

3. To ice cookies, hold cookie by its edge and dip top of cookie into icing (or spoon the icing onto cookie using a teaspoon). Place iced cookies on a wire rack set over foil-covered baking sheet to
4. Bake 8 to 10 minutes or until lightly browned. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.

4. Share and enjoy with friends and family!