



# Christmas Tree Cookies

Makes 8+ servings

## Ingredients

- 1 stick butter, softened
- 3/4 cup granulated sugar
- 1/4 cup confectioners' sugar
- 1 egg
- 1/2 cup sour cream
- 1 teaspoon vanilla extract
- 2-1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 18 thin pretzel sticks, cut in half
- Assorted holiday decorating sugars, sprinkles, crushed candy canes, and candy stars

### Peppermint Frosting:

- 1 stick butter, softened
- 4 tablespoons cream cheese, softened
- 3-1/2 cups confectioners' sugar
- 1 teaspoon peppermint extract

## Directions

1. Preheat oven to 375 degrees F. Line a 9- x 13-inch baking dish with foil and coat with cooking spray.
2. In a large bowl, beat together 1 stick butter, the granulated sugar, and 1/4 cup confectioners' sugar until creamy. Add egg, sour cream, and vanilla; mix well. Gradually beat in flour, baking powder, and salt until dough comes together.
3. Press dough evenly into baking dish. Bake 18 to 20 minutes or until golden. Let cool.
4. To make Peppermint Frosting, beat together 1 stick butter and the cream cheese until creamy. Gradually beat in 3-1/2 cups confectioners' sugar and the peppermint extract until smooth.