

New Year's Star Cookies

Makes 24 servings

Ingredients

¾ cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 ½ cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
6 tablespoons strawberry jam
¼ cup green decorator sugar (optional)

Directions

1. In a large bowl, cream butter and sugar until light and fluffy.
2. Gradually add eggs and vanilla. Mix well.
3. Sift together flour, baking powder, and salt. Stir flour mixture into the butter mixture until well blended.
4. Refrigerate dough for three hours.
5. (Ask a grownup to help!) Preheat oven to 350 degrees F (175 degrees C).
6. Grease several cookie sheets.
7. On a floured surface, roll out ½ of the dough at a time to 1/8 inch thickness.
8. Cut dough into star shapes using a 3 to 4 inch star cookie cutter.
9. Put onto prepared cookie sheets about 1 inch apart, and bake for 6 to 8 minutes.
10. After cookies cool completely, spread 1 teaspoon of preserves in the center of each cookie

New Year's Punch

Makes 15 servings

Ingredients

3 ½ liters ginger ale
2 quarts orange juice
2 oranges, sliced into rounds
20 maraschino cherries

Directions

1. In a large punch bowl mix ginger ale and orange juice.
2. Place sliced oranges on top of punch and arrange the cherries on top of the orange slices.