**Christmas Crack**

**Ingredients**
- 1 1/4 sleeves Ritz Crackers (about 45 crackers)
- 1 cup brown sugar
- 1/2 cup butter
- 1/3 cup creamy peanut butter
- 1-1/2 cups semi-sweet chocolate chips

**Directions:**
1. Preheat oven to 425 degrees.
2. Line a 9 x 13 pan with foil and spray lightly with nonstick spray.
3. Line pan with Ritz Crackers. They won't fit perfectly but aim for a mostly even layer. Breaking them into pieces will help!
4. Over medium heat melt butter, peanut butter, and brown sugar until the sugar has just dissolved. Pour mixture over the Ritz crackers and spread evenly to distribute.
5. Place in the oven at 425 for about 5 minutes until it just starts to bubble.
6. Remove from the heat and top with chocolate chips.
7. Let the chocolate chips sit for about 1 minute, then using a spatula or knife, spread evenly across the top of the pan.
8. Place in the freezer for about 15 minutes.
9. Break apart and enjoy!

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**Sugar Cookies**

**Ingredients**
- 3 cups all-purpose flour, plus more for rolling
- 2 tsp aluminum-free baking powder
- 1 cup packed brown sugar
- 1 tsp vanilla extract
- 1 cup butter (1 stick)

**Directions:**
1. Into a medium bowl, combine the flour and baking powder with a whisk. Set aside.
2. In a large bowl, using an electric mixer fitted with the paddle attachment on medium speed, beat the butter and sugar for about 1-1/2 minutes, or until smooth. Beat in the egg and vanilla until well combined. Scrape the sides of the bowl with a rubber spatula.
3. Turn the mixer to low and carefully add the flour mixture a little at a time, occasionally stopping to scrape the sides of the bowl. Once all the flour has been incorporated, the dough should form a ball around the mixing attachment and feel soft but not sticky.
4. Wrap the dough ball in a piece of plastic wrap and press down to form a 1-inch thick disk.
5. Refrigerate for at least 10 minutes before rolling or store for up to 7 days, tightly wrapped.
6. Preheat the oven to 375°F.
7. Roll out the dough on a lightly floured, flat work surface to about 1/4-inch thickness, using additional flour as necessary to prevent sticking. Use cookie cutters to create desired shapes and carefully transfer with a cookie spatula to a nonstick baking sheet, placing the cookies about 3/4 inch apart.
8. Bake one sheet at a time in the middle of the oven for about 7-8 minutes, or until puffy. Allow the cookies to rest for 2 minutes on the baking sheet before transferring to a wire rack to cool completely.
9. Decorate the cookies with my buttercream frosting.