

Christmas Crack

by: JENNY KELLER
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INGREDIENTS DIRECTIONS:

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| 1-1/4 sleeves Ritz Crackers (about 45 crackers) | 1. Preheat oven to 425 degrees. |
| 1 cup brown sugar | 2. Line a 9 x 13 pan with foil and spray lightly with nonstick spray. |
| 1/2 cup butter | 3. Line pan with Ritz Crackers. They won't fit perfectly but aim for a mostly even layer. Breaking them into pieces will help! |
| 1/3 cup creamy peanut butter | 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. |
| 1-1/2 cups semi-sweet chocolate chips | 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! |

Sugar Cookies

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INGREDIENTS DIRECTIONS:

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| 3 cups all-purpose flour, plus more for rolling | 1. Into a medium bowl, combine the flour and baking powder with a whisk. Set aside. |
| 2 tsp aluminum-free baking powder | 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. |
| 1 cup salted butter (2 sticks), at room temperature (do not use margarine for this recipe; it tastes better with butter) | 3. Turn the mixer speed to low and carefully add the flour mixture a little at a time, occasionally stopping to scrap 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. |
| 1 cup granulated sugar | 4. Wrap the dough ball in a piece of plastic wrap and press down to form a 1-inch thick disk. Refrigerate for at least 10 minutes before rolling or store for up to 7 days tightly wrapped. |
| 1 large egg | 5. Preheat the oven to 375°F. |
| 2 tsp pure vanilla extract | 6. 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. |
| 1 batch buttercream frosting | 7. 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. |
| | 8. Continue rolling out the gathered scraps and remaining disk until all the dough has been used. |
| | 9. Decorate the cookies with my buttercream frosting. |