



# Holiday Happiness Guide

5 days of tips and tricks to make the most out of the holidays.

From [Martha Stewart Holiday Cookies Magazine, 2005](#)

*After rolling the balls of dough in cinnamon sugar, give them ample room on cookie sheets; they spread a lot as they bake. Makes about 20.*

2  $\frac{3}{4}$  cups all-purpose flour  
2 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon coarse salt  
1 cup (2 sticks) unsalted butter, softened  
1  $\frac{1}{2}$  cups plus 2 tablespoons sugar  
2 large eggs  
2 teaspoons ground cinnamon

1. Preheat oven to 350. Sift together flour, baking powder and salt; set aside. Put butter and 1  $\frac{1}{2}$  cups sugar in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium speed until pale and fluffy, about 3 minutes. Mix in eggs. Reduce speed to low; gradually mix in flour mixture.
2. Stir together cinnamon and remaining 2 tablespoons of sugar in a small bowl. Shape dough into 20 (1  $\frac{3}{4}$ -inch) balls; roll in cinnamon sugar. Space 3 inches apart on baking sheets lined with parchment paper.
3. Bake cookies, rotating sheets halfway through, until edges are golden, 12 to 15 minutes. Let cool on sheets on wire racks. Cookies can be stored between layers of parchment in airtight containers at room temperature up to 3 days.