

Patti LaBelle's Holiday Party

TV One

Gia and Leyla's Holiday Cookies

Recipe Courtesy of Patti LaBelle

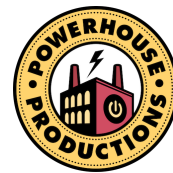
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Ingredients:

- 2 $\frac{3}{4}$ cups unbleached all-purpose flour
- 2 teaspoons cream of tartar (see Patti's Pointers)
- 1 teaspoon baking soda
- 1 $\frac{1}{2}$ teaspoons ground cinnamon
- 1/2 teaspoon freshly grated nutmeg
- 1/2 teaspoon salt
- 1/4 teaspoon ground cloves
- 1 cup (2 sticks) unsalted butter, at room temperature
- 1 $\frac{1}{2}$ cups sugar
- 2 large eggs, at room temperature
- 1 teaspoon vanilla extract
- About 2/3 cups holiday sprinkles for decorating

Method:

1. Sift the flour, cream of tartar, baking soda, cinnamon, nutmeg, salt, and cloves together. Cream the butter and sugar together in a medium bowl with an electric mixer set on high speed. One at a time, beat in the eggs and then the vanilla. Gradually stir in the flour mixture. Cover and refrigerate until the dough is chilled, at least 1 hour or up to 2 hours.
2. Position racks in the top third and center of the oven and preheat the oven to 350°F. Have two large ungreased rimmed baking sheets ready. You could also line the baking trays with parchment paper.
3. Using a little bit of flour if needed, roll out the dough to about $\frac{1}{4}$ inch thick. Using your favorite holiday cookie cutters cut out the cookies. Gently transfer the cookies to a baking sheet making sure there's about 2 inches of space in between. Decorate with the sprinkles and freeze until chilled, 10 to 15 minutes. (This trick keeps the cookies from spreading too much during baking.)



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4. Bake, switching the position of the baking sheets from top to bottom and rotating front to back halfway through baking, until the edges of the cookies are barely browned, 10 to 11 minutes. Cool on the baking sheets for 5 minutes. Transfer to wire cake racks and cool completely.

Patti's Pointers: This is an old cookie recipe, and before folks could buy baking powder easily in stores, they used a combination of cream of tartar and baking soda as leavening. If you don't have cream of tartar (and not everyone has it in their pantry), substitute 1 tablespoon baking powder for the cream of tartar and baking soda mixture.