

Another Great Recipe from

www.ruthiesbitchinkitchen.com



Ruthie's Bitchin' Cookie Dough

This is the basic dough recipe for BOTH the Christmas slice cookies and the German Chocolate drops.

2 cups butter, softened
1 cup sugar
1 teaspoon almond extract
1/4 cup sweetened condensed milk
4 cups all-purpose flour
1/8 teaspoon salt

- Using an electric mixer, cream butter and sugar until fluffy.
- Beat in the extract and the sweetened condensed milk.
- In a large bowl, combine the flour and salt;
- Gradually beat into the creamed mixture until well combined and a dough forms.
- Divide dough into five 1-cup portions,
- Roll each portion into a log, 10-inches long.
- Wrap each log in plastic wrap and refrigerate for 1 hour.
- Use dough in Simple Christmas Slice Cookies and/or German Chocolate Cookies.

Ruthie's Sticky Note: If making the German Chocolate Cookies the same day, simply set 2 cups of dough aside and proceed with that recipe. Roll and wrap the remaining the dough for future use or for Simple Christmas Slice Cookies

Ruthie's Culinary Clues

You can freeze the dough logs for up to 3 months, too, which is great for last minute needs, late snack attacks, etc. Swap out the almond extract with peppermint if you'd like...but note that the peppermint dough may not work when using the dough with German Chocolate Cookies.