

Sand Tarts

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Sand Tarts are cookies that are traditional for Christmas in my area of the US. They are best rolled as thin as you can get the dough—if you can manage to make the dough so thin you can see the table underneath, that is fantastic.

Hints for making these cookies:

Make the dough a day ahead so it has time to get chilled and firm.

Roll as thin as possible

The first batch you bake will probably have some burnt cookies because you need to get the timing right and you have to watch them carefully.

A walnut piece is a traditional thing to put on top before baking.

2 pounds of sugar

1 pound of butter

2 eggs

½ cup milk

4 cups flour

OR you can use these ingredients instead (but my family always uses the above:

1 pound confectioners sugar

1 pound butter

4 cups flour

4 eggs

Cream butter and sugar, then add eggs and milk.

Work in flour.

Using a stand mixer works the best for the dough.

Wrap dough in plastic wrap or wax paper and put in refrigerator to get cold and firm. You can divide the dough into discs and pat it out a bit before chilling. This way you will only pull out one disc at a time when you're ready to roll and bake.

Preheat oven to 350 F.

On a floured surface, place a disc of dough. Make sure your rolling pin has flour on it too. Then roll the dough to as thin a sheet as possible. Aim for 1/16 of an inch thick or thinner. It is likely the first batch will stick—you can try rolling between sheets of parchment paper (put the disc between parchment paper, place in the freezer for about 5 minutes, then get it out to roll).

After rolling, cut out with cookie cutters. Brush each cookie with beaten egg after placing on a cookie sheet and sprinkle with colored sugar and place a walnut piece on cookie if you want. You can also sprinkle with cinnamon sugar instead if you like. Or leave them plain. My family makes a mix because we all like different varieties.

The cookies will not spread a huge amount so you can put a decent amount on each cookie sheet.

Bake for 5-10 minutes—it's all going to depend on how thin the cookies are.

Remove cookies to a rack or towel spread out on a table and let cool. Before you use the cookie sheet again, make sure to cool it off—don't put the cookies on a hot cookie sheet. It helps to have about 4 cookie sheets and cycle through them as you make the cookies.

I can't tell you how many dozen this recipe makes because it depends on the size of the cookie cutters, etc. But I do know it makes a lot! You'll have plenty to give away to friends.