



ST. THOMAS AQUINAS CHRISTMAS CRAFT FAIR

SOCIAL MEDIA LINKS



Hi Everyone,

As we get closer to the Craft Fair, we just wanted to let you know that we are now connected through social media! Our handle is @stacraftfair17. Please check us out and share this with friends! Below are the links to ALL the social media (Facebook page, Instagram and Twitter). If you have any of these social media platforms please give our sites a like or a follow.

Facebook Event:

https://www.facebook.com/events/126635454664105/?active_tab=about

Social Media Pages:

<https://www.facebook.com/stacraftfair17/>

<https://twitter.com/stacraftfair17>

<https://www.instagram.com/stacraftfair17/>

STUDENTS – ARE YOU BAKING UP A STORM?

Here's a simple recipe for you to help get those student hours logged

Shortcut Sugar Cookies

TOTAL TIME: 1:20 **PREP:** 0:35 **LEVEL:** Easy **YIELD:** 4 dozen cookies

Ingredients

- 1 16.5-oz package refrigerated ready-made sugar cookie dough
- 1/2 c. all-purpose flour, spooned and leveled, plus more for surface and pressing cookies
- Glass with a 2-inch decorative bottom
- Decorative sugar and candies



Directions

1. On a well-floured surface knead dough until soft. Knead flour into dough until incorporated.
2. On a floured surface, roll dough $\frac{3}{8}$ -inch thick. Cut cookies using a 2-inch round cutter. Dip the bottom of the glass in flour and firmly press cookies to create a pattern. Sprinkle with sanding sugar. Reroll dough as necessary.
3. Bake according to package directions. Press candy into warm cookies. Cool completely on a wire rack.