

Christmas Cookie Recipe:

Makes 5 dozen

4 cups all-purpose flour
1 cup softened butter
1 cup water
1 tsp baking soda
1 cup sugar
1 tsp salt
1 cup brown sugar
2 tsp lemon juice
2 large eggs
1 cup chopped nuts
2 cups finely diced dried fruit
1 bottle **Patron Anejo** tequila

Sample the **Patron** to check quality. Take a large bowl, check the **Patron** again. To be sure it is of the highest quality, pour one level cup and drink.

Turn on the electric mixer and beat one cup of butter in large fluffy bowl.

Add one teaspoon of sugar & beat again. At this point it's best to make sure the **Patron** is still okay, try another cup . . . just in case.

Turn off the mixerer thingy. Break 2 leggs and add to the bowl and chuck in the cup of dried fruit, pick the frigging fruit off floor . . . mix on the turner. If the fried druit gets stuck in the beaterers just pry it loose with a drewscraver.

Sample the **Patron** to check for tonsisticity.

Next sift two cups of salt, or something. Who giveshz a sheet. Check the **Patron**. Now shift the lemon juice and strain your nuts. Add one table plus a spoonfool of sugar, or somefink. Whatever you can find.

Greash the oven.

Turn the cake tin 360 degrees and try not to fall over. Don't forget to beat off the turner.

Finally, throw the bowl through the window, finish the **Patron** and make sure to put the stove in the dishwasher.

CHERRY MISTMAS