Grandma's Christmas Cookies

3 cups all-purpose flour  
2 teaspoons baking powder  
1/2 cup butter, softened  
1 cup granulated sugar  
2 eggs, well beaten  
1/4 teaspoon almond extract  
1/4 teaspoon anise extract  
1/4 teaspoon lemon extract  
1/4 teaspoon vanilla extract  
1 egg yolk  
1 tablespoon milk  
Colored sugars for decorating

Sift together flour and baking powder; set aside. In large bowl, cream butter and sugar until smooth. Add 2 eggs to butter mixture; mix well. Blend in flour mixture. Divide dough into 4 parts; mix 1/4 teaspoon of flavoring extract into each part. Use a different flavoring for each part. Cover and chill dough for at least 1 hour or overnight.

Preheat oven to 350 degrees F. In small bowl, mix egg yolk and milk; set aside. Roll out dough 1/8-inch thick on lightly floured surface. Cut into shapes with cookie cutters; place on lightly greased cookie sheets. Brush egg mixture over cookies and sprinkle with colored sugar. Bake at 350 degrees for 8 to 10 minutes or until lightly browned. Cool on wire cooling racks. Quantity varies depending on size of cookie cutters used.

Fairy Food

1 cup granulated sugar  
1 cup light corn syrup  
1 tablespoon vinegar  
1-1/2 tablespoons baking soda  
1 cup (6-ounce package) semi-sweet chocolate chips, melted