

# Cut-Out Cookies

makes about 3 doz 3" cookies

## Ingredients

1 cup granulated sugar

1 cup (2 sticks) butter, slightly softened

1 egg

½ tsp. almond extract (optional or add other flavor)

2 teaspoons vanilla extract

3 ¼ cups all-purpose flour

1 teaspoon baking powder

½ teaspoon salt

## Instructions

Preheat oven to 350°F.

In a large bowl, cream the butter and sugar with an electric stand mixer or hand mixer until light and fluffy. Beat in egg and extracts.

Mix together flour, baking powder, and salt. Add dry ingredients to butter mixture 1 cup at a time, mixing after each addition. Do not chill dough. Divide dough into 2 balls.

On a floured surface, roll each ball into a circle approximately 12 in. diameter x 1/8 in. thick.

Dip the cookie cutter in flour before each use and cut out shapes.

Bake cookies on an ungreased baking sheet 8-11 minutes or until cookies are firm to the touch and lightly browned along the edges. Move cookies to a cooling rack to cool completely.

## Icing:

3 Tb of soft butter

1 ½ cups sifted powdered sugar

2 Tb milk

Mix together until smooth. The icing will set up several hours after frosting cookies, so lay the cookies flat overnight. Before stacking

