

Buttery Cut-Out Sugar Cookies

Ingredients

Servings 35-40 Units

- 1 Cup Butter, Softened (No Substitutes)
- 1 Cup Sugar
- 2 Eggs
- ½ Teaspoon Vanilla
- ½ Teaspoon Almond Extract
- 3 ¼ Cups All-Purpose Flour
- ½ Teaspoon Baking Powder
- 1 Teaspoon Baking Soda
- ½ Teaspoon Salt

Directions

1. For cookies; in a large bowl combine butter with sugar, eggs, vanilla and almond extract; beat using an electric mixer on high speed until light and fluffy.
2. In another bowl combine the flour with baking powder, baking soda and salt; gradually stir into the butter mixture until well blended.
3. Cover bowl with plastic wrap and chill for 2 hours.
4. Set the oven to 400°F.
5. Line cookie sheets with parchment paper (do not grease cookie sheets use parchment paper only).
6. On a very lightly floured surface roll out the dough into about ¼ inch thickness.
7. Cut into desired shapes using cookie cutters.
8. Place cookies 2 inches apart on the cookie sheet.
9. Bake 4-6 minutes.
10. Remove cookies to wire racks to cool completely before icing

Icing

- 1 Teaspoon Vanilla
- 1 Tablespoon Water
- 1 Tablespoon Karo S
- Powdered Sugar
- Food Coloring(Optional)

Directions

1. Add Powdered Sugar until correct Consistency
2. Add food coloring to your liking