

ROLL OUT SUGAR COOKIES

Contributed by
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Ingredients:

3 cups of flour
2 teaspoons baking powder
1 cup sugar
1 cup unsalted butter, cold
2 eggs
1/4 teaspoon almond extract
1 1/2 teaspoons vanilla extract

Directions:

1. Beat butter and sugar until fluffy. Add egg, almond extract, and vanilla extract.
2. In a bowl mix flour and baking powder. Add wet ingredients to dry ingredients.
3. Please dough in the refrigerator for about 10 minutes.
4. Flour surface and roll out the dough until it is about a quarter of an inch thick.
5. This is an important step. freeze the cookies after cutting them out for about 10 minutes.
6. Decorate the cookies.
7. Bake the cookies for 7 to 8 minutes at 350°.

