

# SOFT ROLLED OUT SUGAR COOKIES

Contributed by  
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## **Ingredients:**

1 cup unsalted butter softened in microwave for 10 seconds  
1 1/2 cup powdered sugar  
1 egg  
1 teaspoon vanilla  
1 teaspoon almond extract  
1 teaspoon baking soda  
2 1/2 cups flour

## **Directions:**

Preheat oven 350

Cream butter and powdered sugar in bowl with mixer. Add all ingredients until dough forms. If too sticky, add small amounts of additional flour as needed. Chill dough in fridge for 15 - 20 minutes.

Roll out dough on floured surface with floured rolling pin. Cut into desired shapes and place on cookie sheets. Place cookie sheets in fridge for 30 minutes to help hold shape.

Place in preheated oven and bake for 8-10 minutes until edges just golden.