

Angie's sugar cookies

Ingredients

- 1 cup real butter softened
- 1 cup sugar
- 2 eggs
- 1/2 tsp vanilla
- 1/2 tsp almond extract
- 3 1/4 cups flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt

Summary

Yield: 35

Prep Time: 2 hours

Category: Cookies & Bars

Cuisine: American

Instructions

1. Combine butter with sugar, eggs, vanilla and almond extract; beat 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 oven to 400°F.

5

Line cookie sheets with parchment paper (do not grease cookie sheets use parchment paper only).

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6

On a very lightly floured surface roll out the dough into about 1/4-inch thickness. The thinner the better

7 Cut out cookies

8

Place cookies 2-inches apart on cookie sheet.

9

Bake 4-6 minutes.

10

Cool completely before icing

Notes

Angie's frosting is best on these.