# 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.

In another bowl combine the flour with baking powder, baking soda and salt; gradually stir into the butter mixture until well blended.

Cover bowl with plastic wrap and chill for 2 hours.

Set oven to 400°F.

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

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

7 Cut out cookies

Place cookies 2-inches apart on cookie sheet.

Bake 4-6 minutes. 10

Cool completely before icing

#### Notes

Angie's frosting is best on these.