

# 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).

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.