

THE PERFECT SUGAR COOKIE

1 c. (2 sticks) butter or margarine
3/4 c. sugar
1 egg
1 1/2 tsp. almond extract
2 1/2-3 c. flour
3/4 tsp. baking powder
Pinch of salt



1. Cream butter and sugar together.
2. Add egg and almond extract to creamed mixture. Mix well.
3. Mix dry ingredients together and gradually add to wet ingredients.
4. Mix until dough forms.
5. Refrigerate for 1-2 hours (or overnight).
6. Roll out nice and thick (1/4") and cut with cookie cutters.
7. Bake at 375* for 8-10 minutes (pull out before they start turning gold/brown).
8. Partially cool on cookie sheet before removing.

*Yield: About 2 dozen cookies

AMAZING CREAM CHEESE BUTTER ICING

8 oz. cream cheese
1 stick butter, softened
1/4 c. half 'n half
1 Tbsp. almond extract
1 Tbsp. vanilla extract
4 c. powdered sugar

1. Cream together cream cheese and softened butter until smooth.
2. Add half 'n half, almond extract, and vanilla extract.
3. Gradually stir in 4 c. powdered sugar.
4. Add more powdered sugar or half 'n half for desired consistency. (Thicker icing=more powdered sugar/Thinner icing=more half 'n half)
5. Allow frosting to dry before storing. Be careful stacking cookies as icing does not completely harden all the way through.

*This recipe generously frosts about 5 dozen cookies.