

Sugar Cookies (Sherrie's)

- 1 cup butter (softened)
- 1 ½ cups of sifted confectioner's sugar (powdered sugar)
- 1 egg
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 2 ½ cups flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar

Cream together the softened butter and confectioner's sugar in the mixer bowl until pale and fluffy. Crack the egg into a small bowl, add the vanilla and almond extracts and lightly beat with a fork. Add the egg and extracts mixture to the sugar and butter mixture and mix until the egg mixture is thoroughly incorporated. In a large bowl, whisk together the dry ingredients: flour, baking soda and the cream of tartar. Add the dry ingredients to the sugar and butter mixture and mix until well blended. The dough is ready when most of it sticks to the mixing paddle. Shape the dough into a flattened disc and securely wrap it in plastic wrap so it doesn't dry out in the refrigerator. Chill the dough in the refrigerator overnight (or at least one hour). Take the chilled dough out of the refrigerator.

Preheat oven at 350 degrees.

Let chilled dough warm up on the counter for 5 to 10 minutes so it is easier to roll. Roll out chilled dough on a lightly floured board about 1/4 inch thickness. I use spacers on my rolling pin to easily roll the dough to 1/4 inch thickness. Cut-out cookies and put 12 of the cut-out cookies into the freezer for 15 minutes before baking them (this helps reduce the dough from spreading and helps the cookies keep their shape). Take cookies out of the freezer and place on a parchment paper-lined cookie sheet. Bake at 350 degrees for 14 to 15 minutes (depending on your oven). Put 12 more cut-out cookies into the freezer while the cookies in the oven bake. *Note: I use a Kitchenaid stand electric mixer with bowl and the paddle attachment but a hand mixer can also be used.*



Rolling pin with spacers