



Double during the holidays)
Bake 375 degree



Ingredients

- 1 1/2 cup powdered sugar
- 1 cup butter
- 1 egg
- 1 teaspoon vanilla
- 1/2 teaspoon almond extract
- 2 1/2 Cups flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar

Preparation

Cream sugar and butter till fluffy, add in egg, flavorings, mix well
Blend dry ingredients. Mix completely
Refrigerate snugly covered for 2-3 hours
roll out on floured surface 1/4 in. thick, cut with cookie cutter
place on ungreased baking sheet
Bake 375 degrees
9 min. barely brown around the edge
cool 2 min on cookie sheet
remove onto cooling rack

Decorating

Add sprinkles before baking cookie: Frost lightly on cooled cookie

Buttercream frosting

Creating
MEALS
THAT TELL STORIES

OREGON FARM GIRL

