

Sugar Cookie Recipe

Supplies:

- 2 sticks of butter (or 1 cup)
- 1 Cup granulated white sugar
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 1 egg
- 2 teaspoons baking powder
- ½ teaspoon salt
- 3 cups all purpose flour
- Instructions
 - Preheat oven to 350 degrees F
 - In a bowl, cream butter and sugar until smooth
 - Beat in vanilla and almond extract and egg
 - In a separate bowl, combine baking powder, salt, and flour, then start adding a little at a time to the wet ingredients. Mix until the dough is pulled away from the sides of the bowl.
 - If needed, continue to knead the dough together on a flat surface (like a counter top) with your hands.
 - Roll out the dough on the the surface, making sure to flour the surface if needed. The thicker the dough, the thicker the cookie!
 - Cut out shapes and letters out of the dough.
 - Bake for 6-8 minutes, then cool.



ECLIPSE

