



Sugar Cookies with Icing

BY NINA PARSLEY

You will need:

- 1 1/2 salted butter
- 1 1/2 cup granulated sugar
- 1 1/2 teaspoon vanilla
- 1 teaspoon baking powder
- 2 eggs
- 3 1/2 cups of flour
- 1/2 teaspoon salt

Instructions:

Cream butter and sugar together, add eggs and vanilla and mix well. In a separate bowl mix the dry ingredients, then add slowly to the egg mixture and mix well until dough forms, do not overheat.

Place the dough onto plastic wrap and chill at least 3 hours.

Flour your cutting board and using a rolling pin, roll out dough to desired thickness.

Preheat oven to 350 degrees, cut out cookies and place on pan,

Bake for 8-10 minutes at 350 degrees. The edges will start to be brown when done.

For icing: mix 1 cup sifted powder sugar, 1/4 teaspoon almond extract and 1 tablespoon milk. The mixture will thicken, if too thick use more milk. Ice cookies.

