

Sugar cookie recipe

- 1 c. (two sticks) of unsalted butter, softened
- 1 1/2 c. confectioner's sugar
- 1 egg
- 2 1/2 tsp. vanilla extract
- 1/2 tsp. almond emulsion
- 2 3/4 c. all-purpose flour
- 2 tsp. baking powder
- 1 tsp. salt

Instructions

1. Cream together softened butter and confectioner's (powdered) sugar. Add the egg and vanilla extract to the butter sugar mixture and mix until the egg is thoroughly incorporated. In a separate bowl, sift together the flour, baking powder, and salt, then add little by little to the mixture. I can tell the dough is ready when it no longer sticks to the sides of the bowl. When I touch it, it has a little give, but does not stick to my fingers.

Roll out on parchment to about 1/4 an inch thick, use flour for dusting as necessary. Then, cut and bake at 400 degrees for 7-8 minutes. This version makes 1-1 1/2 dozen, doubled, it makes 3-4 dozen.

Notes

The dough does not need to be refrigerated.

let the dough rest a little after mixing, it will firm up a bit after a minute or two.

The recipe doubles well

Baking times are approximate. Watch them the first few times you bake them. Do not over bake. If the cookies start to brown you have gone too far.

This dough can be flavored any way you like with different extracts.

The cookies freeze well.

This recipe does spread a little. If you don't like that add a little flour. Speaking of flour, start with 2 1/2 cups. Add another 1/4 of a cup if the dough seems to sticky.

If you don't like salt, leave it out altogether. If you only have salted butter or margarine, use that and reduce the salt.