

Rolled-Out White Sugar Cookies w/powdered sugar icing

Servings : 1
Categories : Cookies

- 1 1/2 pints flour
- 1 cup butter, softened
- 1 teaspoon baking soda
- 2 teaspoons cream of tartar
- 2 whole eggs
- 1 cup sugar
- 1 teaspoon almond extract
- FOR FROSTING
- 1/3 cup butter, softened
- 1 1/2 pints powdered sugar
- 3 tablespoons milk
- 1 1/2 teaspoons vanilla

Cookies: Bake at 400° for 8-10 minutes. Makes about 50-55 cookies per batch (based on size of cookie cutter).

Mix all ingredients together.

Refrigerate 15-20 minutes before rolling out the dough.

I use parchment paper on the cookie sheets.

FOR FROSTING: I mix all the ingredients and then if you want a particular color....just add the food coloring.

ENJOY!!!

- - - - -

Notes : 2006 - Made 4-5 Batches for Cookie Bake and Cookie Trays
2013 - 5 batches made 283 stars, round, and flowers