

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 egg(s)
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 Almond Extract

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