

Semi Sweet Designs'

Roll-Out Sugar Cookie Recipe

Ingredients

- 1 cup (two sticks) unsalted butter, softened
- 1 cup granulated sugar
- 1 egg
- 1 ½ tsp vanilla extract
- 1 ½ tsp almond extract
- 1 tsp salt
- 3 cups all-purpose flour

Instructions

1. In a mixer, cream together butter and sugar. Mix until fluffy and well incorporated.
2. Add egg, salt, and extracts. Mix until it is all well incorporated.
3. Add flour, mixing a cupful at a time, to the butter/sugar/egg mixture. After everything is well mixed, the dough should be non-greasy to the touch.
4. Roll to 1/4 inch thickness between two sheets of parchment or wax paper. After rolling, chill the dough for at least 30 minutes.
5. Once the dough is well chilled and hard to the touch, cut out shapes and place them on a parchment paper-lined, light-colored baking sheet.
6. Bake at 375 for 7 minutes. Remove from the oven before the first indication of the edges turning brown. Leave the cookies to cool on the baking sheet for 10 minutes.
7. Remove cookies from the baking sheet with a spatula and place on a cooling rack for a few hours before decorating.

Makes about 2 dozen 3-inch cookies, but this recipe can be doubled easily if needed.