



Snow Day Shortbread Cookies

1 lb. (4 sticks) butter, unsalted and at room temperature

1½ cups powdered sugar, plus extra for sprinkling

1 Tbsp. almond extract (or to taste)

4 cups flour

1 tsp. baking soda

½ tsp. salt



Tip: Try rolling out the dough to different thicknesses to see whether you prefer the cookies thick or thin.

1. Preheat oven to 375°F.
2. Beat together butter, sugar and almond extract until fluffy and creamy. Slowly add dry ingredients. Mix until incorporated, but **do not** over-mix, as dough can get tough.
3. Lightly flour surface and rolling pin. (If dough seems too soft, refrigerate for ½ hour.) Roll out a round of dough and cut in your choice of different-sized circles.
4. Bake 8 to 10 minutes or until just slightly golden.
5. After cookies have cooled, sprinkle with powdered sugar. YUM!

Makes about 3 dozen medium-size cookies

