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## Sugar Cookies

$\frac{3}{4}$  cup ( $1\frac{1}{2}$  sticks) unsalted butter at room temperature  
1 cup sugar  
2 large eggs  
 $\frac{1}{2}$  tsp. vanilla extract  
 $\frac{1}{2}$  tsp. almond extract  
 $2\frac{1}{2}$  cups flour  
1 tsp. baking powder  
1 tsp. salt  
Coarse sugar, for sprinkling



1. In a large bowl, with an electric mixer, beat together the butter, sugar, eggs, and vanilla and almond extracts.
2. On a sheet of waxed paper, sift together the flour, baking powder and salt. Add the flour mixture to the butter mixture and blend until it forms a dough. Divide the dough in half, and flatten each half into a disk. Wrap in waxed paper and refrigerate for at least 1 hour or up to overnight.
3. Preheat the oven to 375°F. Working with one piece of dough at a time, roll out  $\frac{1}{8}$  inch thick. Cut into desired shapes with cookie cutters. Gather the scraps, reroll, and cut more cookies.
4. Sprinkle the cookies with coarse sugar and place on an ungreased baking sheet. Bake for 6 to 10 minutes until golden.

Makes 4 dozen 2-inch cookies