

Sugar Cookies with Cream Cheese frosting and Peppermint candy

Sugar cookies:			
1 cup	unsalted butter	225 grams(8 oz.)	room temperature
1 1/4 cups	sugar	233 grams	
2 1/4 teaspoons	baking powder	10 grams	
1 teaspoon	kosher salt	5 grams (if using table salt use 1/2 t. or use the same weight)	
1 large	egg	50 grams	
2 1/2 teaspoons	vanilla extract	10 grams	
1/2 teaspoons	almond extract	2 grams	
2 1/4 cups	all purpose flour	320 grams	
Cream cheese frosting:			
6 ounces	cream cheese	softened	
3 ounces	unsalted butter	softened	
1 1/2 cups	powdered sugar	164 grams	
3/4 teaspoons	vanilla		
1/4 teaspoons	almond extract		
1 pinch	salt		
	Crushed peppermint candy canes		
Preheat oven to 350° and line 2 half sheet baking pans with parchment paper.			
Combine butter, sugar, baking powder, kosher salt, vanilla and almond extract in the bowl of a stand mixer fitted with a paddle attachment. Mix on low speed to moisten, increase to medium and beat until fluffy and soft, about 5 minutes, pausing to scrape down the bowl with a rubber spatula as needed.			
Add egg and continue beating until smooth, about 2 minutes more, scraping as needed.			
On low speed, sprinkle in flour and continue mixing until a thick dough is formed.			
Remove paddle and give the dough a final stir with spatula to ensure even mixing.			
Divide into 15 large-2 ounce cookies, about 3 1/2 T. each.			
Arrange cookies on prepared baking sheet pans, leaving 2 1/2 inches of space between cookies. Do not flatten; cookies will spread on their own.			
Bake until puffed and pale gold around the edges, about 15 minutes. Cool completely on cookie sheet.			
For the frosting: In a large mixing bowl, add the cream cheese and butter and mix until smooth, about 1-2 minutes.			
Add the powdered sugar, about 1/2 cup at a time. Then add vanilla, almond extract and salt.			
Beat mixture until light and fluffy, about 3 minutes.			
Frost the cooled cookies with a offset spatula and sprinkle with crushed peppermint candy canes.			
Store cookies in a single layer in the freezer or refrigerator. Candy Canes may melt slightly in refrigerator so freezer is best if garnishing with candy canes. Or you can top with candy canes just before serving.			
Notes: You may make the cookies smaller if desired. Reduce the baking time to about 8-10 minutes.			
Cookie dough may be made 1 day ahead, scooped onto trays and refrigerated until ready to bake.			