

Deluxe Sugar Cookies

INGREDIENTS

- 1 1/2 cups powdered sugar
- 1 cup margarine or butter, softened
- 1 egg
- 1 tsp. vanilla extract
- 1/2 tsp almond extract
- 2 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp cream of tartar



1. Mix powdered sugar, margarine, egg, vanilla, and almond extract. Stir in flour, baking soda and cream of tartar. Cover and refrigerate at least 3 hours.

2. Heat oven to 375° F. Divide chilled dough into halves. Roll each half 3/16 inch thick on highly floured cloth-covered board. Cut into desired shapes with cookie cutters. Place on ungreased cookie sheet and bake until edges are light brown, 7-8 minutes. Frost and decorate as desired.

Yields about 5 dozen 2 inch cookies.