



# Christmas Recipe Soft Cut-Out Sugar Cookies

Prep time 40 mins

Cook time 8-11 mins

Total time ~ 1.5 hrs



## Ingredients

- 1 Cup salted butter, softened
- 1 1/2 Cups granulated sugar
- 1 whole egg, room temp
- 1 1/2 tsp vanilla extract
- 1 tsp almond extract
- 2 3/4 Cups flour
- 1 tsp baking powder



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## Directions

- In a large bowl, beat butter & sugar until light and fluffy. Beat in egg and extracts.
- Slowly mix in flour & baking powder, 1 cup at a time.
- Divide dough into 2 balls. Roll out each ball with a rolling pin on a floured surface. Cut out cookies at least 1/8" thick and place on a lined cookie sheet.
- Place cookie sheet in freezer for 15-30 mins.
- Preheat oven to 350 F. Bake cookies for 8-11 mins or until the edges are lightly golden brown. Let cool on cookie sheet for 5 mins before transferring to a cooling rack.
- Decorate with your favorite icing!

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