

INGREDIENTS

1.5 cups	butter
1.5 cups	white sugar
2	eggs
2 tsp	vanilla extract
½ tsp	almond extract
4.5 cups	unbleached flour
1 tsp	baking powder



PREPARATION

Beat butter and sugar until light and fluffy, about 3 minutes.

Add eggs and extracts until combined.

Whisk flour and powder in a separate bowl. Add to mixture and mix until just combined. Do not overbeat.

Chill dough for at least one hour.

Roll the dough to ½ inch thickness on parchment and chill again on a baking tray.

Cut out shapes and put on parchment covered tray. Add sprinkles now or if using icing leave plain.

Bake for 8 to 10 minutes at 325 degrees.

Ice cookies when completely cooled.