

Sugar Cookies

Ingredients

- 1 cup softened butter, not melted
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 1/2 teaspoon almond extract
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 3 cups all purpose flour

Instructions

1. Preheat oven to 350°F
2. Mix butter and sugar in electric mixture until light and fluffy
3. Beat in eggs and extracts
4. Mix in baking powder and salt and flour, 1 cup at a time
5. Roll out either between two sheets of parchment paper or with flour
6. Quarter inch thickness cookies
7. Bake for 8-11 minutes, but pull before brown around the bottom

Royal Icing

Ingredients

- 2 lbs (1 bag) powdered sugar
- 5 tablespoons meringue powder
- 1 cup of water (1/2 cup extra for thinning out later)
- 1 tablespoon vanilla extract
- 1 1/2 almond extract

Instructions

1. Mix all together on high speed for 5 - 6 minutes, until peaks are made
2. Thin out peaks with additional 1/2 cup of water until desired consistency