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Ann Marie's Sugar Cookies

In 2 collections

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Works for me

[dx.doi.org/10.17504/protocols.io.bbepijdn](https://doi.org/10.17504/protocols.io.bbepijdn)**Hannah Gunderman**
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ABSTRACT

Check out this recipe from Ann Marie Mesco, our Digitization Projects Manager and Data Curator for KiltHub!

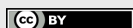
Photo by Cayla1 on Unsplash.

Overview

- 1 This is a holiday favorite to cut into shapes for Christmas, Easter, Halloween and other special occasions. Adorn them with colored sugar sprinkles, dried fruit bits or tinted frosting. Why not try some pink frosting for Valentine's Day?

Makes: about 4 dozen
- 2 **Ingredients**

1/2 cup butter, room temperature
1/2 cup margarine, room temperature
1 1/4 cups sugar
2 eggs
1 tsp. vanilla extract
1/4 tsp. almond extract
3 1/2 cups all-purpose flour
1 tsp. baking powder
1/4 tsp. salt
- 3 Beat butter and margarine until creamy. Beat in sugar, eggs, vanilla and almond extract. In a separate bowl, stir together flour, baking powder and salt. Add to creamed mixture and beat well.
- 4 Cover and chill at least 1 hour. Roll dough to 1/8-inch thickness on a lightly floured board. Cut into desired shapes. Place on greased baking sheets and sprinkle with colored sugar if desired.
- 5 Bake in a 350° oven for 8 to 10 minutes, or until lightly browned. Remove immediately to wire racks and cool.
- 6 Share with a special someone! This includes sharing them with yourself, because you are special!



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