

Easiest Sugar Cookies Ever

From the kitchen of: Allison Behne



INGREDIENTS

Cookies:

- 1 c. salted butter
- 1 c. sugar
- 2 eggs
- 1 tsp. vanilla extract
- 1/2 tsp. almond extract
- 3 1/4 c. flour
- 2 tsp. baking powder

Almond Icing:

- 1/2 c. salted butter
(softened)
- 3 c. powdered sugar
- 1 tsp. almond extract
- 1-2 T. milk
- Food coloring (optional)

DIRECTIONS

Cookies:

1. Preheat oven to 350 degrees
2. Cream together the butter and sugar until light and fluffy.
3. Scrape the sides and add in eggs, vanilla extract, and almond extract.
4. Add in flour and baking powder. Mix until thoroughly combined.
5. Scoop out dough, roll into a ball and place on an ungreased cookie sheet. (Size of the ball determines the size of the cookie. 1/4 c. of dough makes a large cookie.)
6. Flatten the cookie dough ball by gently pressing the bottom of a measuring cup down on the center. Repeat with remaining dough.
7. Sprinkle the top of each cookie with sugar.
8. Bake for 8 to 10 minutes.
9. Allow cookies to cool for 5 minutes before transferring to a cooling rack.

Frosting:

1. Cream the butter until smooth.
2. Slowly add in the powdered sugar, almond extract, and milk until smooth and creamy.
3. Add drops of food coloring as desired.
4. When cookies are lightly warm to cool, ice them and chill in the fridge until ready to serve.