



TRACY'S PERFECT SUGAR COOKIES

Oven: 350° F

Baking Time: 8-12 minutes

Ingredients

1 cup unsalted butter, softened

1 cup sugar

1 egg

1 tsp vanilla

1/2 tsp almond extract

2 tbsp milk

3 cups flour

1 1/2 tsp baking powder

1/2 tsp salt

Directions

In a large mixing bowl, cream together butter and sugar. Add egg, vanilla, almond extract, and milk and mix well. Add flour, baking powder and salt and mix until combined.

Chill dough for 30 minutes.

Roll dough out to 1/4 inch thick on a lightly floured surface. Cut cookies with cookie cutters and place them on a cookie sheet.

Bake at 350° F for 8-12 minutes. Cool on a wire rack. Frost cookies once fully cooled.

BUTTERCREAM FROSTING

Ingredients

2/3 cup butter, softened

3 cups powdered sugar (add more if that's your preference)

1 tsp vanilla

2 tbsp heavy whipping cream

Food colouring

Directions

Cream butter in a large mixing bowl. Add powdered sugar, vanilla and heavy whipping cream. Beat until smooth and creamy. Add more powdered sugar and/or heavy whipping cream as needed to achieve desired consistency. Colour with food colouring.

