



Easy Almond Sugar Cookie Recipe

Ingredients:

2 sticks of Butter cold & cut (I use salted sweet cream butter)
1 cup of Sugar
1 Egg
1 tsp Almond Extract
3 cups of All Purpose Flour
2 tsp of Baking Powder

Prep your Ingredients

Mixing Bowl Butter, Sugar Wet Ingredients: Egg, Almond Extract (In a cup or small bowl) Lets Begin: **Dry Ingredients** Flour, Baking Powder (Add in a bowl & Sift)

Preheat Oven 350 degrees

Place butter and sugar in mixing bowl, mix until light and fluffy Add (wet ingredients) Egg & Extract - Mix and scrape the sides Add (dry ingredients) Flour & B.Powder - Dough is done once you see crumble texture Add flour or Powdered Sugar to your counter and knead the dough Once dough is well kneaded, roll to desired thickness and use cookie cutter. In Cookie Sheet add parchment paper Once cookies are cut out place the cookies to cookie sheet Place cookie sheet in the freezer for a few minutes before baking Bake cookies in the oven for about 11 - 12 minutes

Enjoy

Using a simple cookie cutter makes up to 30 cookies.





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