

Emily's Sugar Cookies

¾	cup	Butter
1	cup	Granulated Sugar
2	Large	Eggs
½	tsp.	White Vanilla
½	tsp.	Almond Flavoring
2 ¾	cup	All Purpose Unbleached Flour
1	tsp.	Baking Powder
½	tsp.	Salt

Mix butter and sugar until lighter and creamy. Add eggs one at a time, mixing well after each addition. Add flavoring, mix well.

Sift together the flour, powder & salt. Blend into the butter mixture. Mix well, but do not over mix. Chill about 30 minutes.

Preheat oven to 350 degrees. Roll dough to ¼" thick on a lightly floured surface. Use desired cookie cutters. Place parchment paper on cookie sheets, transfer cookies to paper and bake for about 6 to 8 minutes or until lightly brown just starts to show on the edges. If desired, frost and use sprinkles.

Buttercream Frosting

1	cup	Butter
4	cups	Powdered Sugar
1	tsp.	White Vanilla
1	tsp.	Almond

Whip butter until fluffy. Turn mixer to low and add the flavoring, mixing well. Slowly add the powdered sugar, one cup at a time, until you have a medium consistency. More may be needed or if too stiff add a little milk. Frosting can be tinted with food coloring.