

Sugare Cookies

nesting with grace



Cream together -

- 1 1/2 CUPS SUGAR
- 1 CUP BUTTER
- 1 CUP SOUR CREAM
- 1 EGG
- 1 TEASPOON ALMOND EXTRACT

add in -

- 4 1/2 CUPS FLOUR
- 1 TEASPOON BAKING SODA
- 1/4 TEASPOON SALT

Flour SURFACE & ROLL OUT 1/4 TO 1/2 THICK DOUGH. THEN CUT OUT SHAPES.

Bake AT 425 FOR 5-8 MINUTES (UNTIL THE BOTTOM IS GOLDEN BROWN)

Frosting -

- MIX
- 1/2 CUP UNSALTED ROOM TEMPERATURE BUTTER
- 8 OZ COLD CREAM CHEESE
- 1 TEASPOON ALMOND EXTRACT
- 1-2 TABLESPOONS MILK
- 2 CUPS POWDERED SUGAR

use A STAND MIXER OR HAND MIXER AND BEAT THE BUTTER & CREAM CHEESE FOR ABOUT 5 MINUTES, UNTIL LIGHT AND FLUFFY! ADD THE REST OF THE INGREDIENTS & BEAT FOR AN ADDITIONAL 3 MINUTES UNTIL SMOOTH. ADD MILK FOR DESIRED THICKNESS.