



Cut Out Cookies

Baking & Spices:

3 C. White Sugar

1 1/2 tsp. salt

4 tsp. vanilla flavoring

6 tsp. baking powder

1 1/2 tsp. almond flavoring

9 C. Flour

Refrigerated:

3 eggs

Dairy:

3 C. Margarine

Preheat oven to 350 degrees. In your mixer bowl, Cream together Margarine and sugar until smooth, approximately 3 minutes. Add eggs and flavorings. In a separate bowl Add dry ingredients, and stir into wet mixture gradually until it is mixed together well, (if the dough looks crumbly, , keep mixing about 30-45 seconds). Put the dough on a lightly floured counter or surface that you can roll the dough out on, to approximately 1/4 " thick. (Do not chill the dough before or after cutting).Cut the shapes out that you like and bake on greased cookie sheets at 350 degrees for approximately 8-10 min.. Let cool on rack to firm up before transferring to a cooling rack.

Once the cookies are completely chilled, (Wait 3-4 hours) decorate them with your favorite icings and colors.

Fast Easy Icing: 1/2 C. unsalted butter melted, 2 1/2 C. powdered Sugar, and heavy cream or milk to your desired consistency (does not take much liquid). Add splash of vanilla – optional. Add food coloring of your choice. For Royal Icing to dip the cookie into, use only the powdered sugar and liquid of your choice.

Tips: All Purpose Flour. You can also use water in your icing instead of a milk product.