

Sugar Cookies (Cut-out)

Phyllis } 1985
Brewley } Cooks
 } Pen
 } Class

- 1 $\frac{1}{2}$ cups confectioners' sugar
- 1 cup softened butter or margarine
- 1 egg
- 1 tsp. vanilla
- 1 tsp. almond flavoring
- 2 $\frac{3}{4}$ cups flour
- 1 tsp. soda
- 1 tsp. cream of tartar

over

Cream conf. sugar + butter. Add egg + flavorings & mix well, Blend dry ingredients together + add. Mix well + pat dough into 4 balls. Refrigerate 2-3 hrs. in covered bowl. Oven 350°. Roll dough out on non-stick Parchment lightly floured to desired thickness. Cut with floured cutters. Bake about 9 min.