

FIND YOUR FUN

Sugar Cookies

- 1 ½ cups powdered sugar
- 1 cup butter or margarine, softened
- 1 egg
- 1 teaspoon vanilla
- 1/2 teaspoon almond extract 2½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar granulated sugar

Mix powdered sugar, butter or margarine, egg, vanilla and almond extract. Mix in flour, baking soda and cream of tartar. Cover and refrigerate at least 2 hours.

Heat oven to 375 °F. Divide dough into halves. Roll each half 3/16 inch thick on lightly floured surface. Cut into shapes.

Sprinkle with granulated sugar; place on lightly greased sheet. Bake until edges are light brown 7 to 8 minutes. Number of cookies depends on size of cutter; makes approximately 5 dozen (2-inch) cookies.

VANILLA BUTTER FROSTING

- 3 cups powdered sugar
- 1 cup margarine or butter, softened
- 1½ teaspoons vanilla
- About 2 tablespoons milk
- Food coloring
- Sprinkles

Mix powdered sugar and margarine. Stir in vanilla and milk; beat until frosting is smooth and of spreading consistency. FILLS AND FROSTS TWO