

## **Sugar Cookies**

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

**Mix powdered sugar, margarine, vanilla, almond extract and egg. Stir in remaining ingredients except granulated sugar. cover and refrigerate at least 3 hours.**

**Heat oven to 375 degrees. Divide dough into halves. Roll each half 3/16 inch thick on lightly floured cloth-covered board. Cut into desired shapes with 2 to 2 1/2 inch cookie cutters; sprinkle with granulated sugar. Place on lightly greased cookie sheet. Bake until edges are light brown, 7 to 8 minutes. Makes about 5 dozen cookies.**

**Decorated Sugar Cookies: Omit granulated sugar. Frost and decorate cooled cookies with white or vanilla frosting tinted with food coloring if desired. Decorate with colored sugar, small candies, candied fruit or nuts if desired.**