

. HOW TO MAKE .

#SweetSoutheastern

SUGAR COOKIES

SOUTHEASTERN
LOUISIANA UNIVERSITY

Ingredients

- 2 sticks softened, unsalted butter
- 1 ½ c. confectioners sugar
- 1 egg
- 1 ½ tsp. vanilla extract
- 1 ½ tsp. almond extract
- 2 ¾ c. all-purpose flour (additional for dusting)
- 2 tsp. baking powder
- 1 tsp. salt

Instructions

* *Mix with Excellence*

- In a large mixing bowl, cream together butter and confectioners sugar
- In a separate bowl, mix egg and extracts; incorporate into main mixture
- In a separate bowl, sift together all dry ingredients; slowly add to main mixture
- Mix dough thoroughly until most of it sticks to spoon

* *Bake with Care*

- Roll dough until about ¼ inch thick, use flour for dusting as necessary
- Cut and place on parchment lined baking sheet
- Bake at 400 degrees for 7–8 minutes

* *Decorate with Pride!*