

RECIPES FROM JUNE'S KITCHEN

Nostalgic Sugar Cookies

Ingredients:

- 3 cups powdered sugar
- 2 cup-s butter or margarine softened
- 2 teaspoons vanilla
- 1 teaspoon almond extract
- 2 eggs
- 5 cups Gold Medal all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons cream of tarter

Mix powdered sugar, butter, vanilla, almond extract and eggs with mixer or mixing wooden spoon. Stir in flour, baking soda and cream of tarter. Cover and refrigerate at least 2 hours. Heat oven to 375* F. Lightly grease cookie sheet. (Tip: use parchment paper and cold cookie sheet!)

Divide dough in half. On floured surface, roll each half 1/8 inch thick. Cut into desired shapes with 3 inch cookie cutters. Place 2 inches apart on cookie sheet. Bake 5-7 minutes or until edges are light brown, remove and cool 30 minutes before decorating.



DICK'S 5 & 10