



Bonni's Basic Sugar Cookies

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1 C unsalted butter
1 C sugar
1 egg
1 egg yolk
1 t vanilla

¼ t almond extract
¼ C light cream
3 C all purpose flour
½ t baking powder
½ t salt

Cream the butter with the sugar. Add egg and yolk, then vanilla almond extract and light cream. Fold in flour, baking powder and salt. Make a soft dough. Pat into two discs, wrap tightly in plastic and chill for one hour or more.

Preheat oven to 350 F. Line two large baking sheets with parchment paper.

Roll dough out to 1/4 inch thickness. (I do this between plastic wrap, then support it so it stays flat and put into the freezer until frozen.) Cut into shapes while it is still frozen, which makes it very easy to deal with. If the cookies start softening up, return to freezer...they will keep their shape better if baked frozen.

Bake 12-15 minutes or until lightly golden around the edges. Remove from oven, let cool for a few minutes then remove cookies with a spatula to a cooling rack until they're firm.

If you use a 4"x3" cutter, or 3" square or circle, you'll get about 3 dozen.