



Buttery Cut-out Cookies

INGREDIENTS: (makes about 24 cookies)

2 sticks (1 cup) unsalted butter (softened)
1 1/2 cups of granulated sugar
2 eggs
1 teaspoon of vanilla
1 teaspoon of butter flavoring
3 cups of flour
1 teaspoon of baking powder
1/2 teaspoon of salt

DIRECTIONS:

Preheat oven to 350F degrees.

In a large mixing bowl, cream together butter and sugar until smooth.

Add eggs, vanilla and butter flavoring and mix well.

Add all dry ingredients and mix until able to knead into a firm ball of dough (add additional flour if necessary).

Roll out on a floured counter with a flour coated rolling pin to desired thickness.

Cut into whatever shape you want.

Place on a parchment paper-covered cookie sheet.

Bake at 350F degrees for 8-10 minutes and slide off the cookie sheet (leaving on parchment paper) to cool.

Frost as desired.