

Cookies to share

Alisha Garber used this recipe for the cookies they made and shared at their Christmas Eve service. She found the recipe online at www.inkatrinaskitchen.com/best-sugar-cookie-recipe-ever.

Best sugar cookie recipe EVER

Approximately 3 dozen cookies

Ingredients

1 cup unsalted butter
1 cup granulated white sugar
1 tsp vanilla extract
½ tsp almond extract
1 egg
2 tsp baking powder
½ tsp salt
3 cups all purpose flour

Directions

1. Preheat oven to 350° F.
2. In the bowl of your mixer, cream butter and sugar until smooth, at least 3 minutes.
3. Beat in extracts and egg.
4. In a separate bowl, combine baking powder and salt with flour and add a little at a time to the wet ingredients. The dough will be very stiff. If it becomes too stiff for your mixer, turn out the dough onto a countertop surface. Wet your hands and finish off kneading the dough by hand.
5. **DO NOT CHILL THE DOUGH.** Divide into workable batches, roll out onto a floured surface, and cut. You want these cookies to be on the thicker side (closer to ¼ inch rather than ⅛).
6. Bake at 350° F for 6–8 minutes. Let cool on the cookie sheet until firm enough to transfer to a cooling rack.