





## Holiday Butter cookies

3 1/2 cups flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1 1/2 cups soft butter  
1 cup sugar plus 2 tablespoons sugar  
2 teaspoons vanilla  
1/2 teaspoon almond extract  
1 large egg, lightly beaten

Preheat oven to 350 degrees F. Line a baking sheet with parchment paper. In a medium bowl sift together flour, baking powder and salt. In another bowl beat butter with sugar, vanilla and almond extract until fluffy (about 3 minutes). Add egg and beat until mixed well. Add flour mixture and beat on low speed until smooth. Form dough into 1 1/2 inch balls and place them about 3 inches apart on the cookie sheet. Using the back of a fork flatten to about 1/2 inch thick making a criss-cross pattern on each cookie. Bake for about 10 minutes or until edges are golden brown and then transfer to wire racks to cool completely.

