“Unforgettable Sugar Cookie”

Yields 3 dozen large cookies
Prep time: 10 minutes
Cook time: 8 minutes
Total time: 18 minutes

INGREDIENTS:

2 cups Sweet Cream Salted Butter (softened)
2 cups Granulated Sugar
2 Lg. Eggs
2 Tablespoons Vanilla Extract
1/4 teaspoon Almond Extract
4 teaspoons Baking Powder
6 cups All-Purpose Flour

INSTRUCTIONS:

1. Add the 4 sticks (2 cups) of Sweet Cream Salted Butter and 2 cups of white sugar to your mixer. The butter needs to be softened but still cold. A prime culprit for dry sugar cookie dough is butter that is too warm and soft. I let the butter stout on the counter for just under an hour before I start making the cookies — this seems to the perfect amount of timer me. The butter is still cold to the touch but you can press into the stick with your fingers.

2. Cream the butter and sugar until it is completely mixed (3 minutes on medium-high should do the trick.)

3. Add 2 tablespoons of Vanilla Extract, 1/4 teaspoon of Almond Extract and 2 large eggs. (I know that sounds like a lot of vanilla but this recipe needs a little extra moisture and the cookie will taste great!)

4. Mix the cookie dough until light and fluffy (about 3 more minutes.)

5. Add 4 teaspoons of Backing Powder and mix.

6. Mix in the 6 cups of Flour two cups at a time. Don't over-mix the dough when you are adding the dry ingredients. Mix it only until the flour is incorporated into the dough.

7. After you have added the 6 cups of Flour, the dough should be firm but not dry or crumbly. If the dough seems too dry, add a tiny bit of Vanilla or milk (start with a teaspoon) and mix again.

8. Roll a handful of the dough out on a prepared surface until it's about 3/8" thick.

9. Cut out shapes with your favorite Christmas cookie cutters.

10. Bake in an oven preheated to 350 degrees for 6-10 minutes depending on the size of the cookie cutter you used. DO NOT OVER BAKE! If you make your cookies on the thick side, you should cook them 9-10 minutes. (They might not look done to you, but they are.) Take them out of the oven. You don't want them to start browning around the edges the way a Chocolate Chip Cookie would. The cookies should be set and just be starting to slightly brown around the edges. Over-baking is the prime culprit if you feel your sugar cookies seem dry. If you roll out thinner cookies, or use smaller cookie cutters, you should only bake the cookies 6 or 7 minutes.