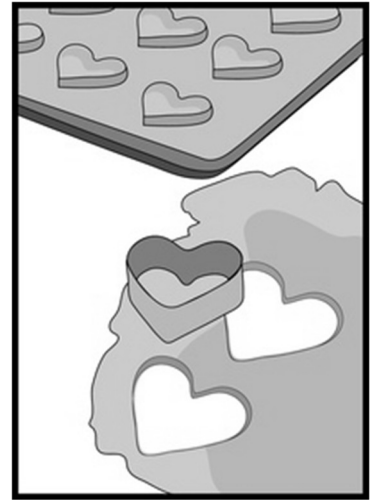


Celebration Sugar Cookies

Makes 15-20 cookies

Ingredients:

125 mL butter, softened
125 mL sugar
1 egg
1 mL vanilla
1 mL almond extract
400 mL all-purpose flour
1 mL baking soda
1 mL baking powder
1 mL salt



Method:

DAY ONE

1. In a large bowl, mix butter until smooth with an electric mixer. Add sugar, cream for 5 minutes. Add egg, vanilla, and almond extract, cream for 3 more minutes until light and fluffy.
2. In a medium bowl, combine the flour with baking powder, baking soda, and salt, whisk together.
3. Gradually stir the dry ingredients into the wet ingredients, by hand using a wooden spoon.
4. Form dough into a disc, with plastic wrap and chill for 2 hours or overnight.

DAY TWO

5. Pre-heat oven to 400° F.
6. Line cookie sheet with parchment paper.
7. On a very lightly dusted surface, roll out the dough into about 5 mm (1/2 cm) thickness.
8. Cut into desired shapes using cookie cutters.
9. Place cookies 5 cm apart on cookie sheet. If you do not wish to ice them, decorate them with sprinkles and coloured icing sugar.
10. Bake 4-6 minutes.
11. Remove cookies to wire racks to cool completely before icing.

Cookie Icing

Ingredients:

250 mL sifted icing sugar

7 mL milk (adding more if needed for proper spreading consistency)

7 mL light corn syrup

0.5 mL almond extract

f.d. Food colouring

Method:

1. In a small bowl, mix the icing sugar with milk (start with 15 mL milk and add more until it is the perfect spreading consistency).
2. Beat in corn syrup and almond extract until the icing is smooth and glossy.
3. Divide into as many separate bowls as you wish for different colours.
4. Add in food colouring until desired intensity is achieved.
5. Paint the icing over the cookies using a brush, or dip edges of cookies into icing.
6. Allow to set on waxed paper.

