



Sugar Cookie Recipe

1 Cup Butter (Softened)
1 Cup Brown Sugar
½ Cup White Sugar
2 Large Eggs
2 Tbsp Vanilla Extract
1 Tbsp Almond Extract
1 Tsp Glycerin
1 Tsp Baking Powder
2 Tsp Cinnamon
4 ½ Cups All Purpose Flour

1. Preheat oven to 350°
2. In mixer, cream Butter then mix in Sugars and mix on medium-low until fluffy.
3. Add the Extracts and Glycerin and mix well. Then mix in one egg at a time. Once they are all incorporated and mixed well, scrape down the sides of the mixing bowl.
4. In a separate bowl, combine the Baking Powder, Cinnamon and Flour.
5. With the mixer on medium-low, slowly sprinkle in about 1 cup of the flour mixture at a time. Do not add the next cup until the previous cup is fully incorporated into the dough. This will stop the flour from flying out of the bowl while mixing.
6. Continue mixing dough on medium-low until all ingredients are well mixed and dough is pulling away from the sides of the bowl. The dough should be tacky but not stick to your finger.
7. Take half of dough and roll out between 2 sheets of parchment paper to ¼" or 3/8" thickness using dowel rods to ensure conformity. Repeat process with second half of dough.
8. Place rolled out dough (still in parchment paper) on a baking sheet. Place baking sheet into refrigerator and chill for 3 hours.
9. Once dough is chilled and stiff, preheat oven to 350°. Line baking sheet with silicone baking mat or parchment paper.
10. Cut out cookie shapes using cutters and place on baking mat. Bake cookies for about 10 minutes for ¼" thickness and about 13 minutes for 3/8" thickness not quite letting the edges brown.
11. Take out of oven and let cool for 2 minutes before removing from baking sheet and placing on cooling rack.
12. Once cookies are cooled for several hours they will be ready to be iced with your favorite Royal Icing or Buttercream frosting.