

Fabulous Sugar Cookies

by Ashlee

Ingredients:

1 1/2 c. butter
1 1/2 c. granulated sugar
1/2 c. powdered sugar
4 eggs
1 tsp vanilla
1/2 tsp almond extract
1 Tbsp lemon zest
5 c. flour
2 tsp baking powder
1 tsp salt
Powdered sugar, for rolling

Directions:

- Preheat oven to 400 degrees.
- Cream butter and sugars in a mixer for 5 minutes.
- Add eggs one at a time, mixing thoroughly.
- Add vanilla, almond, and lemon zest.
- Sift in flour, baking powder, and salt a little at a time.
- Do not over mix, this process should take about one minute.
- Chill dough for up to a week in the fridge, or roll out and cut right away.
- Line a cookie sheet with parchment paper and bake cookies for 7-8 minutes.
- Wait until cookies are cooled before icing.

I found that this recipe made 30-32 big, thick cookies. Ashlee says 80, so I think it's just the size and thickness of the cookie.