

## Cutout Cookies

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### Why the Recipe is Special

This recipe came to my family from a dear family friend. Use a variety of cookie cutters to celebrate different seasons and holidays. We have never found another cutout cookie recipe to beat it!

### Ingredients

#### Cookies

2 cups soft butter  
1 cup sugar  
1 egg  
2 teaspoons vanilla extract  
3 teaspoons almond extract  
4.5 cups flour

#### Frosting

1/4 cup melted butter  
1/4 teaspoon salt  
2 teaspoons vanilla  
2 teaspoons almond extract  
3 cups confectionery sugar  
1/4 cup milk

### Directions

#### Cookies

Blend butter and sugar. Add egg, vanilla extract, and almond extract.

Add flour gradually.

Form into several 1" thick patties (for easy rolling out later), wrap in wax paper (to prevent drying out), and refrigerate for 2 hours.

Roll out on a floured surface to 1/8" thick and cut out shapes. If dough becomes too soft to handle, refrigerate again.

Bake at 375 degrees for 6-9 minutes.

#### Frosting

Mix all ingredients until smooth. Add additional sugar or milk to achieve a consistency that can be spread but will not drip. Add color as desired.

Frost cookies after they are cool, then let dry for a few hours until they can be put in containers without the frosting sticking to other cookies.