Wilton’s CUT-OUT SUGAR COOKIE DOUGH RECIPE

**Ingredients:**

1/2 teaspoon [no-color almond extract](https://www.wilton.com/imitation-almond-extract/604-2126.html)

2 teaspoons [vanilla extract](https://www.wilton.com/pure-vanilla-extract/604-2270.html)

1 cup granulated sugar

1 egg

3-1/4 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

1 cup butter, softened (2 sticks)

Directions:

DAY 1:

1. In large kitchen aid bowl, beat 2 sticks of softened butter and 1 cup granulated sugar with electric mixer until light and fluffy.
2. In same bowl, beat in 1 egg, ½ teaspoon almond extract and 2 teaspoons vanilla extract.
3. In a separate bowl, mix together 3 ¼ cups flour, 1 teaspoon baking powder and ½ teaspoon salt;
4. Add flour mixture to butter mixture 1 cup at a time, mixing after each addition.
5. Place into a labeled ziplock bag. You **do not** need to oil the bag like we did for yeast breads. You **can** seal the bag closed and put it in the refrigerator.

DAY 2:

1. Preheat oven to 350 degrees.
2. On floured surface, roll dough out. Use painters sticks on each side so that it is exactly even when you roll it out. Dip cookie cutter in flour before each use.
3. Place cut out shapes on parchment lined baking sheets and bake cookies on parchment lined cookie sheets for 8-11 minutes or until cookies are lightly browned. Cool on cooling racks properly.
4. Decorate when they are completely cooled. (tomorrow)