

The Best Almond Sugar Cookies

House of Valentina

Almond Sugar Cookies ::

1 cup butter (2 sticks), 250 g softened

1/2 cup sugar, 115g

1 large egg

1 tablespoon almond extract

2 3/4 cups all-purpose flour, 800g

1/2 teaspoon baking powder

2 tsp lemon juice

1/2 tsp nutmeg

Colored sugar crystals, edible glitter, sprinkles, small round candies, and/or gumdrops (optional)

1. Preheat oven to 350° F (175°C). In large bowl, with mixer at low speed, beat butter and sugar until blended. Increase speed to high; beat until light and creamy. At low speed, beat in egg, vanilla, and lemon juice. Beat in flour, baking powder, and nutmeg just until blended.
2. Divide dough into 4 equal pieces; flatten each into a disk. Wrap each disk with plastic wrap and refrigerate 1 hour or until dough is firm enough to roll. (Or, place dough in freezer 30 minutes.)
3. On lightly floured surface, with floured rolling pin, roll 1 piece of dough 1/8 inch thick. With floured 3- to 4-inch assorted cookie cutters, cut dough into as many cookies as possible; wrap and refrigerate trimmings. Place cookies, 1 inch apart, on ungreased large cookie sheet.
4. Bake cookies 10 to 12 minutes or until lightly browned. Transfer cookies to wire rack to cool. Repeat with remaining dough and trimmings.
5. When cookies are cool, prepare Buttercream Icing if you like; use to decorate cookies as desired. While frosting is still wet, sprinkle with sugar crystals or glitter, or attach sprinkles, candies, and/or gumdrops if you like. Set cookies aside to allow frosting to dry completely, about 1 hour. Store cookies in tightly covered container (with waxed paper between layers, if decorated) at room temperature up to 2 weeks, or in freezer up to 3 months.

Almond Buttercream Icing::

1/2 c Shortening, 100g

1/2c Butter softened, 125g

4 c powdered sugar sifted, 500g

1/2tsp vanilla extract

1/2 tsp almond extract.

2tbsp milk

1. Cream butter and shortening until light and fluffy.
2. Slowly beat in powdered sugar until combined.
3. Add in extracts and milk, adding more milk if necessary to obtain desired consistency.

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