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Easter Sugar Cookies



Ingredients

COOKIES:

1 cup butter, softened
 1-1/4 cups sugar
 3 eggs
 1 teaspoon vanilla extract
 1/2 teaspoon almond extract
 3-1/2 cups all-purpose flour
 1 teaspoon baking powder
 1/2 teaspoon salt

ICING:

2 cups confectioners' sugar
 1 tablespoon meringue powder
 1/4 cup warm water
 1/2 teaspoon almond extract
 Liquid food coloring
 Pastel organdy ribbon (1/4 inch wide), cut into 12-inch lengths, optional

Preparation

1. In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in extracts. Combine flour, baking powder and salt
2. gradually add to creamed mixture. Cover and refrigerate 1 hour or until easy to handle.
3. Preheat oven to 375°. On a lightly floured surface, roll out dough to 1/4-in. thickness. Cut with a floured 2-1/2-in. egg-shaped cookie cutter. Place 1 in. apart on lightly greased baking sheets. Make a hole for a ribbon by pressing a plastic straw 1/2-in. from the top of each cookie if desired.
4. Bake 8-10 minutes or until lightly browned. Remove to wire racks to cool.
5. For icing, sift confectioners' sugar and meringue powder into a large bowl. Add water and extract
6. beat on low speed until blended. Beat on high 5 minutes.

- 7 5. Fill a pastry or plastic bag with 1 cup of icing
- 8 cut a small hole in the corner of the bag. Outline each cookie with icing. Tint remaining icing with food coloring if desired. Add water, a few drops at a time, until mixture is thin enough to flow smoothly. Fill in the center space of each cookie, allowing the icing to spread to the outline. Let dry overnight.
- 9 6. Decorate with remaining icing. Store in airtight containers. Thread ribbon through holes, tie ends in a bow and hang on an Easter tree if desired. Yield: about 4-1/2 dozen.

Cooks Note
