

ALMOND GLAZED SUGAR COOKIES

COOKIES

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

GLAZE

1 1/2 cups powdered sugar
1 teaspoon almond extract
4 to 5 teaspoons water
Sliced almonds



PREHEAT oven to 400 degrees.

Combine butter, sugar and almond extract in a large mixer bowl. Beat at medium speed, scraping bowl often, until creamy (1 to 2 minutes). Reduce speed to low; add all remaining cookie ingredients. Beat until well mixed (1 to 2 minutes).

Roll dough into 1 inch balls, place 2 inches apart on cookie sheet. Flatten balls to 1/4 inch thickness with bottom of butter glass dipped in sugar.

BAKE

Bake for 7 to 9 minutes or until edges are very lightly browned. Cool 1 minute; remove from cookie sheet. Cool completely.

GLAZE

Stir together all ingredients in a small bowl with a wire whisk. Decorate cooled cookies with glaze and sliced almonds. Glaze sets up quickly, so frost and decorate only a few cookies at a time. Makes 3 1/2 dozen cookies.

Enter 10 of your best cookies for judging. Enjoy the rest!