

Best Ever Sugar Cookies

1 cup butter, softened

1 1/2 cups powdered sugar

1 egg

1 teaspoon vanilla

1/2 teaspoon almond extract

2 1/2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon cream of tartar

granulated sugar

Mix together sugar and butter. Add egg, vanilla, and almond extract; mix well. Blend in flour, baking soda and cream of tartar.

Cover and chill for 2 to 3 hours.

Heat oven to 375 F. Divide dough in half. Roll each half 3/16 inch thick on lightly floured cloth-covered board. Cut into desired shapes; sprinkle with granulated sugar. Place on lightly greased baking sheet.

Bake 7 to 8 minutes or until light brown on edges.