



Cut-out Sugar Cookies with Icing that Hardens

Servings: **0 servings**

Ingredients

COOKIES:

- 1 c. butter, softened
- 1 c. sugar
- 2 eggs
- 1/2 t. vanilla
- 1/2 t. almond extract
- 3 1/4 c. flour
- 1/2 t. baking soda
- 1/2 t. baking powder
- 1/2 t. salt

FROSTING:

- 2 c. SIFTED icing sugar
 - 1 T. milk (more if needed for proper spreading consistency)
 - 1 T. corn syrup
 - 1/4 t. almond or vanilla extract
 - food colouring
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Directions

COOKIES:

1. In large mixer bowl, combine butter with sugar, eggs, vanilla and almond extract. Beat on high speed til light and fluffy.
2. In another bowl, combine flour with baking powder, baking soda and salt. Gradually add to creamed mixture til well blended.
3. Cover bowl with plastic wrap and chill for 2 hours.
4. On a very lightly floured surface roll out dough to 1/4" thickness. Cut into desired shapes with cutters.
5. Place cookies 2" apart on parchment paper covered cookie sheets. Bake 4-6 minutes at 400 degrees.
6. Cool completely on wire racks before icing.

ICING:

1. In small mixer bowl mix icing sugar with milk (start with 1-2 T.)
 2. Beat in corn syrup and almond or vanilla extract til icing is smooth and glossy (If too thick add a bit more corn syrup).
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