

# Schaefer Sugar Cookies

**INGREDIENTS** 3/4 CUP UNSALTED BUTTER, SLIGHTLY SOFTENED TO ROOM TEMPERATURE

3/4 CUP GRANULATED SUGAR

1 LARGE EGG, AT ROOM TEMPERATURE

2 TEASPOONS VANILLA EXTRACT

1/4 TEASPOON ALMOND EXTRACT

2 AND 1/4 CUPS ALL-PURPOSE FLOUR

1/2 TEASPOON BAKING POWDER

1/4 TEASPOON SALT

**ICING** 4 CUPS POWDERED SUGAR

6 TBSP UNSALTED BUTTER

1/4 CUP MILK

1/4 TSP ALMOND EXTRACT

1. In large bowl, beat butter until creamed and smooth - about 1 minute. Add sugar and beat on high speed until light and fluffy, about 3 or 4 minutes. Scrape sides and bottom of bowl. Add egg, vanilla, and almond extract and beat on high until fully combined, about 2 minutes. Scrape sides and bottom of bowl.

2. Whisk flour, baking powder, and salt together in medium bowl. Turn mixer to low and add half of flour mixture, beating until just barely combined. Add rest of flour and continue mixing until just combined. If dough still seems too soft, add 1 Tbl more flour until it is a better consistency for rolling.

3. Chill for one hour.

4. Once chilled, preheat oven to 350°F. Roll out and using your limited-edition Schaefer Squirrel cookie cutter, cut into shapes. Transfer cut cookie dough to baking sheet. Re-roll remaining dough and continue cutting.

5. Bake for 8-11 minutes, until very lightly colored on top and around the edges. Allow to cool on baking sheet for 5 minutes, transfer to wire rack to cool completely before icing.

6. For icing, combine all ingredients and beat for two minutes. Decorate cooled cookies and share with @schaeferadco!

MERRY MERRY CHRISTMAS!

