

INGREDIENTS:

- 1 cup (2 sticks) unsalted butter, room temperature
- 1 1/2 cups granulated sugar
- 1 egg
- 1 1/2 teaspoons pure vanilla extract
- 1/2 teaspoon imitation almond extract, optional
- 2 3/4 cups all-purpose flour
- 1/2 teaspoon salt

DIRECTIONS:

Preheat oven to 350°F. Line cookie sheets with parchment paper.

In a medium bowl, combine flour and salt.

In mixing bowl, beat butter and sugar with electric mixer on medium-high speed until light and fluffy. Beat in egg and extracts. Add flour mixture 1 cup at a time, mixing on low after each addition. Roll dough 1/2" thick. Cut with cookie cutters.

Bake 12-15 minutes or until centers of cookies are semi-firm to the touch. Cool cookies on pan 2 minutes. Remove from pan to cooling rack; cool completely. Frost and decorate as desired.