

INGREDIENTS:

- 1 cup Butter 2 Sticks, Softened
- 1 cup Granulated Sugar
- 1 Egg
- 2 teaspoons Vanilla Extract
- ½ teaspoon Almond Extract
- 3 ¼ cups All-Purpose Flour
- 1 teaspoon Baking Powder
- ½ teaspoon Salt

DIRECTIONS:

Preheat oven to 350 degrees F.

1. In a large bowl, cream the butter and sugar with an electric stand mixer or hand mixer until light and fluffy. Beat in the egg, and vanilla and almond extracts.
2. Mix together flour, baking powder, and salt. Add dry ingredients to butter mixture 1 cup at a time, mixing after each addition. Once the dough mixes into a ball, you're done mixing. Test that the dough is sticky and holds a shape but doesn't stick to your fingers. Do not chill dough.
3. Divide the dough into 2 balls, then form them into 2 inch thick rectangles discs. This will keep the dough from falling apart while rolling, and the rectangular shape will help you cut more cookies out of each rolling.
4. On a floured surface, roll each ball into a circle approximately 12 inches in diameter and 1/8 inch thick. Dip the cookie cutter in flour before each use and cut out shapes.
5. Cut several sizes of cookies with a wavy-edged cutter. You want at least three to four sizes in order to have a stack that gets smaller as the cookies stack to the top. We stack the cookies after baking.
6. Bake the cookies on an ungreased baking sheet(s) with parchment paper (optional). Bake for 8-11 minutes or until cookies are lightly browned. Move the cookies to a cooling rack to cool completely.

DECORATING:

1. Mix a small batch of royal icing with green coloring.
2. Carefully dip the tops of each cookie in the royal icing and top with sprinkles as 'ornaments'.
3. Before the icing dries, stack three to four cookies, starting with the largest size on bottom. Allow to dry completely before eating.