





Makes 2-3 dozen cookies.

Ingredients:

My Frugal Home™ Sugar Cookie Mix

- 2 sticks butter, softened
- 1 egg. beaten
- 1 tsp vanilla extract
- 1/4 tsp almond extract (optional)

Blend the butter. Add the egg and extract. Then, slowly add the sugar cookie mix. Continue mixing, until the dough forms. Shape the dough into a ball or log, and refrigerate for an hour.

To make cookies, allow dough to sit on the counter just until it softens enough to be workable. Then, roll the dough out and cut it with cookie cutters.

For slice-and-bake cookies: Form dough into a log; chill in fridge for two hours. Slice off 1/4" cookies and bake.

Bake at 375 degrees for 8-10 minutes.



Sugar Cookie Recipe

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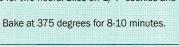
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