



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Ella's White Sugar Cookies (rewritten from Annie's Eats)

16 tablespoons (2 sticks) unsalted butter, room temperature
1 cup (4 ounces) powdered sugar
1 egg, beaten
1½ teaspoon almond extract
1 teaspoon vanilla
1 teaspoon salt
2½ cups (12 ounces) all-purpose flour

1. In the bowl of a standing mixer (or in a large bowl with a handheld mixer), beat the butter on medium speed until smooth. Add the powdered sugar and continue mixing until evenly blended. With the mixer running, pour in the egg, extracts, and salt and continue beating until incorporated. Scrape down the sides of the mixer bowl. With the mixer on low, gradually add the flour and mix just until evenly blended.
2. Refrigerate for 2 hours or overnight.
3. Line a baking sheet with parchment paper or a silicone baking mat. Adjust a rack to the middle position and heat the oven to 375F.
4. Roll to ¼-inch thickness on a well-floured surface. Cut with floured cookie cutters. Place on prepared cookie sheets. Bake at 375°F for 8-10 minutes. Cookies should not brown. Transfer to wire racks to cool completely.