

# SUGAR COOKIE RECIPE



Emulsions are flavorings that are water based instead of alcohol based so they don't bake out of your food the same way extracts do. They can be found from Walmart to Hobby Lobby.

Since I started using freezer paper to roll out dough, I don't use extra flour. If your dough is super sticky, using it won't alter the cookies as long as you dust lightly.

## Ingredients

- 1 ½ cups butter, softened
- 2 cups white sugar
- 4 eggs
- 1 teaspoon vanilla emulsion
- 1/2 teaspoon almond emulsion
- 1/4 teaspoon lemon emulsion
- 5 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1 teaspoon salt

## Instructions

1. Cream together butter and sugar in a large bowl with an electric mixer until smooth. Beat in eggs and add in emulsions.
2. Stir in flour, baking powder, and salt.
3. Roll dough between freezer paper to desired thickness and chill for at least 1 hour up to 24 hours.
4. Preheat oven to 400 degrees F (200 degrees C).
5. Cut into shapes with any cookie cutter. Place cookies 1 inch apart on ungreased baking sheets.
6. Bake in the preheated oven until cookies are lightly browned, 6 to 8 minutes. Carefully transfer cookies to a wire rack and cool completely before decorating.