



THE J.M. SMUCKER Co

Place Card Sugar Cookies

Prep Time Cook Time Serves Difficulty

20 mins 10 mins 50 N/A

Ingredients

- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) butter, softened
- 1 1/4 cups (300 mL) sugar
- 3 eggs
- 1 tsp (5 mL) vanilla
- 1/2 tsp (2 mL) almond extract
- decorations

Directions

Step 1:

Preheat oven to 375°F (190°C).

Step 2:

Combine flour, baking powder and salt in large bowl. Stir well to blend.

Step 3:

Cream butter and sugar together in separate large bowl of electric mixer until light and fluffy. Beat in eggs, vanilla and almond extract.

Step 4:

Stir flour mixture into creamed mixture. Mix well. Form dough into two balls. Wrap each in plastic wrap and chill about 3 hours for easy handling.

Step 5:

Roll dough out, one ball at a time, on a floured surface to 1/4" (6 mm) thickness. Cut into desired shapes. (If cookies are to be used as Christmas tree ornaments or as gift giving name tags, insert the large end of a toothpick through the cookie at one end and leave there during baking). Decorate with coloured sugar, nuts or candies before baking or leave plain and decorate with icing later.

Step 6:

Bake in preheated oven for 8 to 10 minutes, or until light golden. Remove toothpick when cookies come out of the oven. Cool.

Step 7:

When cool decorate with coloured icings, if desired. Personalize cookies with a name written in icing. Thread with colourful ribbon, yarn, or cord.

Images

