

DELUXE SUGAR COOKIES
(For koi and pikachu cookies)

1 cup butter or margarine, softened
1 ½ cups confectioners' sugar
1 egg
1 teaspoon vanilla
½ teaspoon almond extract*
2 ½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
Granulated sugar

Mix thoroughly butter, confectioner's sugar, egg, vanilla and almond extract. Blend in flour, soda and cream of tartar. Cover; chill 2 to 3 hours.

Heat oven to 375 degrees. Divide dough in half. Roll each half 3/16 inch thick on lightly floured cloth-covered board. Cut into desired shapes; sprinkle with granulated sugar. For Koi cookies use icing after they are baked and cool instead of sugar. Place on lightly greased baking sheet. Bake 7-8 minutes or until light brown on edges.

About 5 dozen 2-2 ½ inch cookies.

Icing: Mix 1 cup confectioner's sugar, 2 ½ tablespoons milk and 1 teaspoon (colorless) vanilla until smooth. If desired, stir in few drops food color.

Recipe from Betty Crocker Cookbook, Golden Press New York, 1969.
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* We omitted this for nut allergies, tastes better with it in.