

THE JOHNSON'S SUGAR COOKIE RECIPE

Sugar Cookies

- 1 cup salted butter
- 1 cup granulated sugar
- 2 eggs
- 1 tsp vanilla extract
- 1/2 tsp almond extract
- 3 cups all purpose flour
- 2 tsp baking powder

Sweet Almond Icing

- 1/2 cup salted butter softened
- 3 cups powdered sugar
- 1 tsp almond extract
- 1-3 tbsp milk
- neon pink food coloring optional

Instructions

- Preheat oven to 350°.
- While the oven is preheating make the cookie dough. Cream together the butter and sugar until light and fluffy.
- Scrape the sides, add in the eggs, vanilla extract and almond extract. Beat until mixed.
- Scrape the sides and add in the flour, & baking powder. Mix until thoroughly combined.
- Scoop out 1/4 cup of dough and roll into a ball. Repeat with remaining dough.
- Flatten the cookie dough by gently pressing the bottom of a drinking glass or measuring cup down on the center of the cookie dough.
- Repeat with remaining dough. The cookies will spread so make sure to leave room. I tend to only put 6 cookies per pan.
- Bake at 350° for 9-11 minutes or until the centers of the cookies have puffed up and are no longer glossy.
- Allow them to cool on the cookie sheet.
- While the cookies are cooling, make the frosting.
- Cream the butter until smooth. Slowly add in the powdered sugar, almond extract and milk until smooth and creamy.
- Add 4 drops of neon pink food coloring, if desired.
- Spread on the still slightly warm cookies, this will melt the frosting slightly which will give it the nice smooth finishing look.
- Once the cookies have completely cooled, chill in the fridge until ready to serve. These cookies are served chilled.