



Oma's Easy Sugar Cookie Recipe

Ingredients:

- 2 cups all-purpose flour
- 1½ tsp baking powder
- ¼ tsp salt
- ⅓ cup shortening
- 6 Tbsp butter
- ¾ cup granulated sugar
- 1 egg
- 1 Tbsp milk
- 1 tsp almond extract

Instructions:

1. Preheat oven to 375° F.
2. Stir flour, baking powder, and salt together.
3. In a large mixing bowl, beat butter and shortening and then add sugar and beat till fluffy.
4. Add egg, milk, and almond extract, and beat well. Add flour mixture and beat till well mixed. Divide dough in half. Cover and chill at least 3 hours or till easy to handle.
5. Roll dough ⅛ inch thick. Cut with cookie cutters. Place on an un-greased cookie sheet. Bake for 7 - 8 minutes or till done. Remove and cool.
6. Decorate as desired.
7. Makes about 3 - 4 dozen, depending on size.

Decorating Ideas:

- Melt some chocolate chips and drizzle over cookies. Or, dip half of cookie into melted chocolate.
- Simple dust with powdered (icing) sugar
- Make an icing by mixing together 1½ cups powdered sugar with 1 - 2 Tbsp milk. Add food coloring and stir till well mixed. Brush on cookies.

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- Put either melted chocolate or icing into a small baggie. Snip off the corner and pipe decoration on cookies.
- Sandwich two cookies together with marmalade.