



[Holiday Butter Cookie Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 45 minutes

Cook time: 13 minutes

Ingredients:

- 2 sticks Butter, softened
- 1 1/2 cups Flour
- 1/2 cup Confectionery Sugar
- 1 tsp Almond extract
- Decorating garnish: maraschino cherries, nuts, holiday sprinkles or colored sugar

Directions:

- Preheat oven to 350°.
- In a mixing bowl combine butter, flour, confectionery sugar and almond extract; beat with an electric mixer until smooth
- Refrigerate dough for 30 minutes.
- Line cookie sheets with parchment paper.
- Remove dough from refrigerator. You need to work quickly because as the dough warms at room temperature, it becomes much softer. Scoop a teaspoon of batter into your hand and shape as a ball or oblong, flattening slightly.
- Space dough balls 2" apart on cookie sheet.
- Add chosen decorating garnish to top of cookie.
- Bake in preheated 350° for 13 minutes or until bottom of cookies are lightly browned (DO NOT OVER BAKE!)
- Remove from oven and let cool on cookie sheet for 5 minutes.
- Transfer onto wire racks to finish cooling.
- Store in a container with a lid and separate each layer with wax paper.

Makes 3 dozen Holiday Butter Cookies

Note: These can be decorated with nuts, sprinkles, cherries and more. You are only limited by your imagination.