[Easy Cutout Cookies Recipe](#)
Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 15 minutes
Cook Time: 10 minutes
Total Time: 1 hour
Makes: 24 cookies (depending on the size of your cookie cutter)

Easy Cutout Cookies Ingredients

• 1½ cups Salted Butter, softened
• 1½ cups Sugar
• 2 tsp Almond Extract
• 2 Eggs
• 4½ cups All-purpose Flour
• 1 cup White Chocolate Candy Melts
• Sugar Sprinkles, for garnish

Easy Cutout Cookies Directions

• Preheat your oven to 325°.
• Line a baking sheet with a piece of parchment paper.
• Using a stand mixer, beat together butter and sugar together until creamy.
• Add in almond extract and eggs; mix lightly.
• Slowly add in flour, one cup at a time until well incorporated.

• Knead the dough in your hands until it starts sticking together (add more flour as necessary).
• Roll out the dough out on a clean floured surface and use cookie cutters to cut your shapes out.
• Carefully place cutout cookies onto prepared baking sheet.
• Bake for 10-12 minutes.
• Remove cookies from baking tray onto baking rack to cool.
• Place a cup of white chocolate candy melts into a bowl. Heat in the microwave for 30 seconds, stir. Heat in microwave for another 30 seconds; stir. Repeat a third time. Check the consistency of your chocolate. If smooth, do not heat further. If it still does not stir and drip smoothly, heat one more time.
• Poor your melted chocolate into a disposable piping and cut a small tip off the bottom. (You can use a Ziploc baggie too.)
• Drizzle your melted chocolate over your cookies and immediately top with pink sugar sprinkles (while the white chocolate is still wet).
• Let your chocolate harden for about 15 minutes and carefully shake off the excess sprinkles.