## DELUXE SUGAR COOKIES

1 cup butter, softened
$11 / 2$ cups powdered sugar
1 egg
1 tsp. vanilla
$1 / 2$ tsp. almond extract
$2^{1 / 2}$ cups flour
1 tsp. soda
1 tsp. cream of tartar
Granulated sugar

Mix thoroughly butter, sugar, egg, vanilla and almond extracts. Blend in flour, soda and cream of tartar. Cover, chill 2 to 3 hours.

Heat oven to $375^{\circ}$. Divide dough in half. Roll each half $3 / 16$ inch thick on lightly floured board. Cut into desired shapes, sprinkle with sugar*. Place on lightly greased cookie sheets. Bake 7 to 8 minutes or until light brown on edges. Makes 5 dozen $21 / 2^{\prime \prime}$ cookies.

Or leave off sugar and spread with icing after baked.

