

Christmas Shortbread Cookies

1 Cup Sugar
2 Cups Butter (not margarine)
2 Tsp Almond Extract
4-1/2 Cups Flour

Mix all ingredients together into one big dough ball.

Break up the dough into 3 sections.
Place the sections onto sheets of wax paper.

Roll out the dough into logs about the diameter of a quarter.
As the logs get into correct size, sprinkle colored sugar,
(red, green, sprinkles) onto the wax paper and roll the log
onto the sugar ... a good heavy coating.

Refrigerate the logs for a couple of hours.
Cut the logs into narrow cookies using a sharp knife.



Bake at 350 degrees for 20 minutes.

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Recipe Source: Natalie Seim

