

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.

Recipe Source: Natalie Seim



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