

## Marges Sugar Cookies



- 1 cup butter (2 sticks)
- 1 egg
- 1 tsp vanilla
- 1/2 tsp almond flavoring
- 2 1/2 cups flour
- 1 tsp baking soda
- 1 tsp cream of tartar

Mix sugar and butter. Add egg and flavorings, mix thoroughly. Stir dry ingredients together and blend in. Refrigerate 2 hours (I cheat here).

Heat oven to 375 degrees. Divide dough into "manageable" amount to roll on lightly floured surface.

Cut with cookie cutters. Place on lightly greased cookie sheets.

Bake 7-8 minutes.

Cool and frost with your favorite frosting. I am going to cheat and buy some canned vanilla frosting.

