



Christmas Button Sugar Cookies

Makes about 4 dozen 2 inch round 'Button Cookies'

Bake in pre-heated 400° oven for 6-8 minutes

INGREDIENTS

6 tablespoons shortening
6 tablespoons butter
1 cup sugar

2 eggs
½ teaspoon vanilla extract
½ teaspoon almond extract

2½ - 2¾ cups flour
1 teaspoon baking powder
1 teaspoon salt

¾ - 1 cup sugar

- 1½ inch round cookie cutter
- Plastic straw
- Decorative string cut into 13 inch pieces

DIRECTIONS



Beat together with electric hand mixer until thoroughly mixed.



Beat into above with electric hand mixer until fluffy.



Beat into above. Dough should be stiff and not tacky. Cover and chill at least 1 hour.



Roll out dough between 2 sheets of wax paper to ¼ inch thickness. Remove wax paper and place on sugar covered board. Flip dough so both sides are sugar coated. Cut out 2 inch round circles and transfer circles to a cookie sheet.



Press cookie cutter into the middle of each cookie, forming concentric circles. Make 2 holes near the center of the cookie with the straw. **Bake at 400° for 6-8 minutes or until lightly browned.** While cooling, reopen the two 'holes' in the cookie with the straw. Remove to wire rack. When cooled, put string through holes, tie a bow and store in an air tight container. These freeze well.

