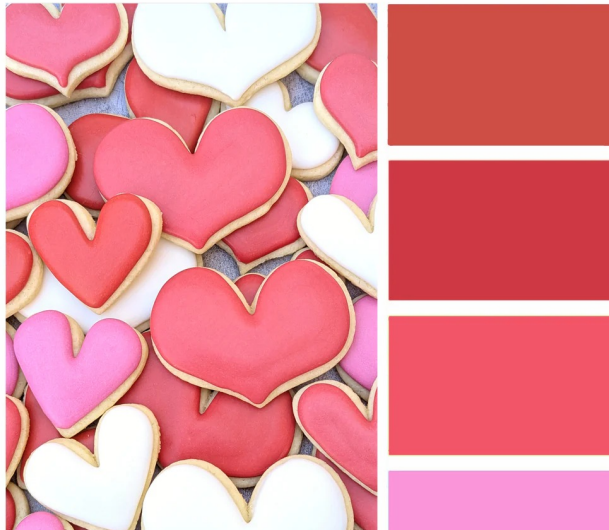


## PERFECT ROLL-OUT SUGAR COOKIES



These cookies are soft, delicious, and actually hold their shape! No spreading, no puffing—just perfect edges and a buttery, sweet flavor.

### Ingredients:

- 1 cup unsalted butter, slightly softened (226g)
- 1 cup powdered sugar (120g)
- ¾ cup granulated sugar (150g)
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 teaspoon almond extract
- ½ teaspoon salt
- 1 teaspoon baking powder
- 4 cups all-purpose flour (500g)

### Instructions:

1. Mix it up!  
Beat the butter, powdered sugar, and granulated sugar together until it's light and fluffy—about 2 minutes. Add the eggs, vanilla, and almond extract, and mix until smooth.
2. Add the dry stuff.  
In a separate bowl, whisk together the flour, baking powder, and salt. Slowly add it to the butter mixture, mixing until just combined.
3. Chill out.  
Divide the dough in half, flatten into discs, and wrap in plastic wrap. Refrigerate for at least 30 minutes (or up to 24 hours if you're the plan-ahead type).
4. Roll and cut.  
Preheat oven to 350°F (175°C). Roll out the dough to ¼ inch (6mm) thickness on a lightly floured surface. Cut out your favorite shapes!
5. Bake to perfection.  
Place cookies on a parchment-lined baking sheet and bake for 7 minutes—just until the edges are set but not browned.
6. Cool & decorate!  
Let cookies cool on the baking sheet for a few minutes, then move to a wire rack. Frost, sprinkle, or eat them straight off the tray.

These cookies are sturdy enough for decorating, soft enough to love, and completely foolproof. Enjoy!

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