## **Cut Out Cookies**

## Ingredients :

- 3 cups white sugar
- 4 tsp vanilla flavoring
- 1 1/2 tsp. almond flavoring
- 1 1/2 tsp. salt

- 6 tsp. baking powder
- 9 cups flour
- 3 eggs
- 3 cups margarine

## Directions :

- 1. Preheat oven to 350 degrees.
- 2. In mixing bowl, combine margarine and sugar until smooth, approximately 3 minutes. Add eggs and flavoring.
- 3. In separate bowl, mix dry ingredients and stir into wet mixture gradually until it is mixed together well.
- 4. Put the dough on a lightly floured counter or surface that you can roll the dough out on, to approximately 1/4" thick.
- 5. Cut the shapes out that you like and bake for 8-10 minutes.
- 6. Chill cookies for 3-4 hours. Decorate with your favorite icings

Recipe from Blue Gate Restaurant & Bakery BLUE GATE