Hinz Sugar Cookies

¾ cup butter, softened

1 cup granulated sugar

2 eggs

¼ tsp vanilla

¼ tsp almond extract

2 ½ cups self rising flour

A small bowl with ¼ cup colored or plain sugar for rolling

1. In a large bowl, cream together butter and sugar until smooth. Beat in eggs and extracts. Stir in flour.
2. Roll dough into a ball, then roll into colored or plain sugar, place on a cookie sheet covered in foil and greased. Flatten with a glass.
3. Bake at 400 degrees for 6 to 8 minutes in a preheated oven. Cool completely.

If you want to roll out the dough and use cookie cutters. You must cover and refrigerate the dough for an hour. Roll out dough on floured surface ¼ to ½ inch thick. Cut into shapes with any cookie cutter. Place 1”-2” apart on ungreased cookie sheets.