

## Auntie B's Christmas (Cut-Out) Cookies

By Lisa A. Alzo, M.F.A.

*Ever since I was a young girl these cookies have been a “must-bake” at Christmas! The almond extract provides a unique flavor.*

1 c. butter  
1-½ c. sugar  
3 eggs  
2 tsp. vanilla  
1 tsp. almond extract

4 c. flour  
½ tsp. baking soda

Cream together butter and sugar. Beat in eggs; add vanilla and almond extracts and mix well. Mix together flour and baking soda. Add to mixture and mix well.

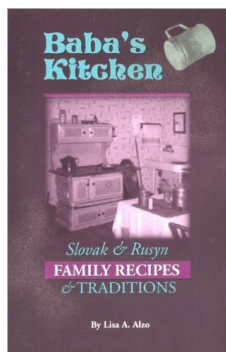
Let stand in refrigerator for about 30 min. Roll out dough with rolling pin on floured board. Use cookie cutters to cut out cookies.

Bake at 350 °F for 15 minutes. Using parchment paper helps to prevent cookies from sticking to pan (or you can use non-stick cooking spray—lightly coat pans).

### Frosting and Decorating

1 egg white  
1 c. powdered sugar  
Few grains salt

Beat egg white with electric mixer and add 1 tsp. cold water; beat again. Gradually add powdered sugar to beaten egg white and beat until smooth, with a consistency to pour slightly. For colored icing, divide into small bowls and add few drops of food coloring of desired color.



From [\*Baba's Kitchen: Slovak & Rusyn Family Recipes & Traditions\*](#) by Lisa A. Alzo, MFA.

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