

Keys and Crown Cookies

Ingredients:

- 1 ½ cups powdered sugar
- 1 cup butter or stick margarine, softened
- 1 tsp vanilla
- ½ tsp almond extract
- 1 egg
- 2 ½ cups flour
- 1 tsp baking soda
- 1 tsp cream of tartar

Directions:

- 1) Mix powdered sugar, butter, vanilla, almond extract, and egg in large bowl.
- 2) Stir in remaining ingredients.
- 3) Cover and refrigerate for 2 hours.
- 4) Heat oven to 375 degrees.
- 5) Grease cookie sheet.
- 6) Roll out cookie dough and make into crown and key shapes.
- 7) Bake for 7-8 minutes or until edges are brown.