

Greek Butter Cookies



Total: 20 mins

Yield: 4 dozen

Ingredients:

1 cup butter, softened

$\frac{3}{4}$ cup white sugar

1 egg

$\frac{1}{2}$ teaspoon vanilla extract

$\frac{1}{2}$ teaspoon almond extract

2 $\frac{1}{4}$ cups all-purpose flour

$\frac{1}{2}$ cup confectioners' sugar for rolling•

Directions:

Step 1. Preheat the oven to 400 degrees F (200 degrees C). Grease cookie sheets.

Step 2. In a medium bowl, cream together the butter, sugar and egg until smooth. Stir in the vanilla and almond extracts. Blend in the flour to form a dough. you may have to knead by hand at the end. Take about a teaspoon of dough at a time and roll into balls, logs or 'S' shapes. Place cookies 1 to 2 inches apart onto the prepared cookie sheets.

Step 3. Bake for 10 minutes in the preheated oven, or until lightly browned and firm. Allow cookies to cool completely before dusting with confectioners' sugar.