Marie Saba
from my kitchen to yours

Pressed Sugar Cookies

Makes 30-35 cookies



Ingredients:

- 2 ½ cups (350 g) all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 Tablespoon cornstarch
- ½ cup (113 g) unsalted butter, softened
- 4 oz. (113 g) cream cheese, softened
- 1 cup (200 g) white granulated sugar
- 2 teaspoons vanilla extract
- ½ teaspoon almond extract
- 1 egg

Instructions:

1. In a medium bowl, whisk together flour, baking powder, salt and cornstarch. Set aside.

2. Using a stand mixer or electric beaters, cream butter and sugar for about 2 minutes. Add extracts and egg and beat again until combined, scraping down the sides as needed.

3. Add dry ingredients and mix just until a soft dough forms. Cover dough with plastic wrap and chill for 30 minutes to 1 hour. Cover and refrigerate for at least 1 hour.

4. Preheat oven to 350 F (176 F). Line a baking sheet with parchment paper. On a lightly floured surface, roll out half of the dough to ¼-inch thick. Dust wooden cookie press in flour, then press to imprint. Then cut out cookie using a 2 ¼ or 2 ¾ inch round cutter. Place cutouts, about 1 inch apart, on the parchment-lined baking sheet. Bring together dough scraps, wrap and chill if too warm or sticky, roll out again, and cut out additional cookies.

5. Bake cookies for 10 to 12 minutes. Let cookies sit on baking sheet for 5 minutes; then transfer to a wire rack to finish cooling.

Notes:

- How to Store Cookies: Cool cookies completely. Store in an airtight container at room temp for up to 4 days. Add a slice of sandwich bread to the container to keep the cookies soft.

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