

Centennial Clover Crisp Sugar Cookies



Ingredients:

- 2 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 cup butter, softened
- 1 1/2 cups white sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract

Directions:

1. Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside.
2. In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Let dough chill for 2 hours. Roll dough into ball, use floured rolling pin to roll out to 1/4" thick. Use clover cookie cutter to form your own clovers.
3. Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks. Yields 4 dozen cookies.
4. Decorate as desired....especially good when front is dipped in green sugar! Try green icing and pipe white H's for more advanced decorators!

