



## Ingredients

1 cup softened butter

1  $\frac{3}{4}$  sugar to sugar

1 egg

1 egg yolk

1  $\frac{1}{2}$  teaspoon vanilla bean paste

$\frac{1}{2}$  teaspoon almond extract/or lemon (optional)

3.5–4 cups of all purpose flour

## Instructions

1. Preheat oven to 350°.

2. In an electric mixer fitted with the paddle attachment, cream the butter and sugar until fluffy. Add in the egg and egg yolk and mix until combined. Add in the vanilla and almond/lemon (if you are using). Slowly add the flour, and do not over mix. The dough may be crumbly, but that's okay. Knead the dough together by hand until it is smooth.

3. Cut out desired shapes with cookie cutters. Place on parchment lined or pan sprayed pan. Bake for 8–10 minutes.