GREEK BUTTER COOKIES

READY IN: 20mins
SERVES: 48

INGREDIENTS

1 cup butter, softened
⅔ cup white sugar
1 egg
½ teaspoon vanilla
tea spoon almond extract
2 ¼ cups all-purpose flour
½ cup confectioners’ sugar, for dusting

DIRECTIONS

• Preheat the oven to 400 degrees Fahrenheit.
• Grease cookie sheets.
• 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 it by hand at the end.
• Take about a teaspoon of dough at a time and roll it into balls, logs or S shapes.
• Place cookies 1 to 2 inches apart onto the prepared cookie sheets.
• Bake for 10 minutes in the preheated oven, or until lightly browned and firm.
• Allow cookies to cool completely.
• Dust with confectioners’ sugar.