Anita's Famous Holiday Cookies

with Anita Barker







Ingredients

- 1 lb. unsalted butter
- 2 cups granulated sugar
- 1 tsp salt
- 1 tbsp vanilla
- 2 eggs
- 6 cups all purpose flour
- 1 tsp salt



Directions

1. Preheat oven to 375 F. Line baking sheets with silicone baking mats or parchment paper.
2. Cream butter and sugar together.
3. Add eggs, vanilla, and almond extract. Mix well.
4. Add baking powder and salt and mix again.
5. Add flour 1 cup at a time.



6. **IF YOU ARE GOING TO MAKE THESE COOKIES RIGHT AWAY,** add 4 1/2 cups flour and go for it. No need to chill the dough. If you are not going to use the dough within 4-6 hours – stop at 4 cups of flour.
7. Bake at 375 F. If you roll to 1/4" thick, bake for about 7 minutes. If you roll to 3/8" thick, bake for about 9–11 minutes.