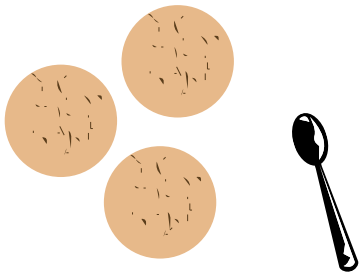




Frances' All Time Favorite Sugar Cookies!



1 cup fleischmann's original margarine stick, softened
1 1/2 cups confectioner's sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar



PAM for baking spray

ICING:

1/2 CUP Fleischmann's Original Margarine, Stick, softened
1/2 cup shortening
1 1/2 teaspoon's vanilla extract
1/4 teaspoon salt
5 1/2 cups confectioner's sugar
4 to 5 tablespoons milk
food coloring optional

1. in a mixing bowl, cream margarine and sugar, Add egg and extracts. Combine flour, baking soda and cream of tartar; gradually add to creamed mixture and mix well.
Cover and chill for 2-3 hours or until easy to handle.

2. On a floured surface, roll out dough to 1/4-in thickness. Cut into desired shapes. Place 1 in. apart on baking sheets coated with nonstick baking spray

3. Bake at 375 F for 6-8 minutes or until the edges begin to brown.
Remove to wire racks to cool completely.

4. For icing, cream the margarine and shortening in a mixing bowl.
Add vanilla and salt. Gradually add the sugar, 1 cup at a time, beating well after each addition. Add milk; beat until light and fluffy. Tint icing with food coloring, if desired.
Decorate the cookies.

* instead of icing, I use decorative sprinkles and cinamin sprinkles to decorate my cookies yum!