

Sugar and Spice Cookies

By dancingstar on instructables.com

Cookie Ingredients:

- 1 cup granulated sugar
- 3/4 cup butter
- 2 eggs
- 2 1/2 cups flour (plus a little more for dusting)
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/4 teaspoon cinnamon*
- 1/4 teaspoon ginger*
- 1/8 teaspoon cardamom*
- 1/8 teaspoon clove*
- 1/8 teaspoon nutmeg*
- 1/8 teaspoon almond extract

Frosting Ingredients:

- 3.5 cups powdered sugar
- 1/2 cup butter
- 1/2 teaspoon almond extract
- 1/4 cup milk

Cookies:

In a medium-sized bowl, stir together the flour, baking soda, salt, and spices (cinnamon, ginger, cardamom, clove, and nutmeg) with the spoon. In a stand mixer beat the softened butter with the sugar on medium speed until thick and creamy. Add the eggs and almond extract and beat again. Scrape the sides of the bowl with the spatula and beat again. Add the flour mixture to the wet ingredients and stir on a low speed. Once the mixture has formed a smooth dough, cover and chill the dough in the refrigerator for at least 1/2 hour. Lightly sprinkle flour on a clean, flat surface and roll the cookie dough out with a flour-dusted rolling pin to about 1/4 inch thickness. Cut out the individual cookies and place them on a baking sheet lined with parchment paper, leaving some space for the cookies to expand. Bake at 375 degrees for 9-12 minutes or until lightly browned. Cool completely before frosting.

Frosting:

Beat together the butter and sugar in a stand mixer. Add the milk and almond extract and beat until fluffy, scraping the sides of the bowl as needed.