

Fall Butter Cookies

1 cup unsalted butter (room temperature)
½ cup granulated sugar (or coconut sugar)
¼ teaspoon salt
1 large egg
1 teaspoon real vanilla extract
½ teaspoon almond extract
2 cups all purpose flour

Instructions

1. Preheat oven to 350° F
2. Using a stand or hand mixer with the paddle attachment, cream together the butter, sugar and salt until light and fluffy (2 - 5 minutes).
3. Add in the egg, vanilla and almond extracts and continue to beat until well mixed.
4. Reduce the speed of the mixer to low, and slowly add in the flour, scraping down the sides as necessary. The dough should be on the thicker side.
5. Spoon the dough into a piping bag fitted with a star tip, and pipe 2 inch wide rosettes on a lined cookie sheet, about 2 inches apart from each other.

Refrigerate the piped cookie dough for about 20 to 30 minutes.

6. Alternatively, roll into a log, wrap, chill, then slice.
7. Bake the cookies for 12 to 15 minutes at, until lightly browned on the bottoms and edges.