

SUGAR COOKIE BARS

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Ingredients

- 1 cup butter softened
- 2 cups sugar
- 4 eggs
- 1 tsp. vanilla extract
- 1 tsp. almond extract
- 5 cups flour
- 1 tsp salt
- 1/2 tsp baking soda
- Frosting:
- 8 oz. cream cheese
- 1/2 cup softened butter
- 4-5 cups powdered sugar
- 1/2 tsp almond extract
- 1/2 tsp vanilla extract
- 2 drops red food coloring (optional)

Instructions

1. Cream butter and sugar until fluffy. Add eggs, one at a time, mixing often each egg. Add vanilla and almond extract and mix. In a separate bowl combine the flour, salt, baking soda. Add the dry ingredients to wet ingredients and mix just until combined. Spread on a greased baking sheet. (rimmed cookie sheet) and bake at 375 degrees for 10-15 minutes. (You don't want to over bake, just barley starting to brown.)
2. Frosting:
3. Combine all ingredients and blend until smooth!