

Sugar Cookie Bowls

Ingredients:

2 3/4 c ap flour

1 t salt

1 c (2 sticks) butter,
softened

1 1/2 c granulated sugar

1 egg

1 1/2 t vanilla extract

1/2 t. almond extract

Makes:

12 bowls



Instructions:

Step 1: Preheat oven to 350F. Spray the outside of each muffin/cupcake pan with vegetable pan spray.

Step 2: In medium bowl, combine flour and salt. In large bowl, beat butter and sugar with electric mixer until light and fluffy. Beat in egg and extracts. Add flour mixture to butter mixture, 1 cup at a time, mixing after each addition.

Step 3: Roll out dough on generously-floured surface (or use waxpaper & flour) to 1/8 in. thickness. Cut 4-1/2 in. circles from dough. Drape one circle over each bowl cavity of pan, pressing to form smooth surface.

Step 4: Bake 11-13 minutes or until cookie cups are firm and golden brown. Cool on pan on cooling rack 10 minutes. Loosen bottom edges of cookies from pan using small spatula. Carefully remove cups from pan and cool completely. Wash, dry and spray pans; repeat with remaining dough.

Source: <http://www.wilton.com/recipe/Sugar-Cookie-Bowls>