

COOKIES & COLORING RECIPE

Gina's Italian Butter Cookies

Total Time: 45 minutes

Servings: 48 cookies

Nutrition (per serving):

121.9 calories

1.5 g protein

13.6 g carbohydrates

17.9 mg cholesterol

65 mg sodium



From allrecipes.com

Ingredients

- 2 1/4 cups cake flour
- 1 1/2 cups all-purpose flour
- 1 1/4 teaspoons baking powder
- 1 teaspoon salt
- 1 cup unsalted butter, softened
- 1 cup white sugar
- 1/2 cup vegetable shortening
- 4 ounces almond paste
- 2 large eggs
- 1 teaspoon lemon juice
- 1/4 teaspoon almond extract

Directions:

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Combine cake flour, all-purpose flour, baking powder, and salt in a medium bowl.
3. Combine butter, sugar, and shortening in a large bowl; cream with an electric mixer on medium speed until light and fluffy. Mix in almond paste until thoroughly combined. Add eggs, vanilla extract, lemon juice, and almond extract.
4. Reduce the mixing speed to low and slowly add dry ingredients. Scrape down the bowl once all dry ingredients are added, then mix on medium speed until evenly combined, about 30 seconds.
5. Bake in the preheated oven, in batches if necessary, until bottom edges are slightly browned, 8 to 10 minutes. Cool on the baking sheet for 5 minutes before removing to a wire rack to cool completely.