

Snowflake Sugar Cookies

from Cindi Del Balso

cookies:

1 cup granulated sugar
3/4 cup margarine or butter softened
1 tsp. vanilla
2 eggs
2-1/2 cups all-purpose flour
1 tsp. baking powder
1 tsp. salt

almond glaze:

3 cups powdered sugar
4 tsp. light corn syrup
1/4 cup hot water
1/2 tsp. almond extract
1/8 tsp. salt

White course sugar crystals (decorating sugar), powdered sugar or white edible glitter, or your favorite decorating frosting and sprinkles.

Mix granulated sugar, margarine, vanilla and eggs in large bowl. Stir in flour, baking powder and salt. Cover and refrigerate at least 1 hour.

Heat oven at 400°. Roll about one-third of the dough 1/8 inch thick on lightly floured surface. Cut with 1 1/2- to 2-inch star-shaped cookie cutter. Place 1 inch apart on ungreased cookie sheet. Bake about 6 minutes or until light brown. Remove from cookie sheet or wire rack; cool completely. Repeat with remaining dough.

To prepare almond glaze, mix powdered sugar, corn syrup, hot water, almond extract and salt until smooth, glossy and pourable.

Place cooled cookies together in pairs with about 1 teaspoon glaze, with points of top cookie between points of bottom cookie. Place cookies on wire rack on cookies sheet to catch excess glaze. Pour 1 tablespoon glaze evenly over top and sides of each cookie, glazing only a few at a time. When glaze is set but still soft, move cookies to another rack or waxed paper; sprinkle with sugar crystals. (Occasionally remove glaze from cookie sheet, and add a few drops of hot water as necessary to make glaze smooth and thin enough to pour; continue glazing.)

About 2 1/2 dozen cookies.

