

preheat oven to 350°

Tru-Tone Light Bulb Cookies

3 cups unbleached, all-purpose flour 1 egg

2 teaspoons baking powder

3/4 tsp pure vanilla extract

1 cup sugar, scant

1/2 tsp pure almond extract

1 cup (salted) butter, room temp.

Combine flour + baking powder, set aside.

Cream sugar and butter.

Add the egg and extracts- mix.

Gradually add the flour mixture and beat just until combined, scraping down the bowl, especially the bottom.

The dough will be crumbly, so knead it together with your hands

as you scoop it out of the bowl for rolling.

Roll on a floured surface to about $1/4''$ to $3/8''$ thick.

Regularly dip your cutter and pattern press in flour.

Push cutter fully through the dough sheet.

Then insert the one press into the cutter and firmly push + rub design into dough. Carefully lift away cutter and the press.

Using flour dusted thin spatula, transfer to a parchment-lined or non-stick baking sheet. For best results, freeze each tray of cookies on the baking sheet for 5-10 minutes before baking.

Bake for 10-12 minutes until just beg. to turn light golden brown. Let sit a few min. on the sheet, then transfer to rack.

Cool, then decorate if desired. Store in air-tight container.

Light Bulb Cookies, continued

The Tru-Tone Bulbs cookie is perfect without decoration or with a light icing glaze.

The C7 bulb is the perfect base for colored icing.

Edible gold leaf for the threaded base?

Place container in freezer for the lasting freshness.