



The Grown-Up Girls Guide to Looking Good and Feeling Great

Glazed Almond Sugar Cookies - from Betty Crocker

1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
½ cup butter or margarine, softened
½ cup chopped slivered almonds
½ teaspoon almond extract
1 egg
2 cups powdered sugar
¼ teaspoon almond extract
3 to 7 teaspoons half and half or milk
1/3 cup almond slices, toasted if desired

- Make cookie dough by blending cookie mix, butter, almonds, extract and egg until soft dough forms.
- Roll dough into about 40 (1-inch) balls. Place about 2 inches apart on Parchment Paper lined cookie sheets.
- Bake at 375°F 7 to 9 minutes or until set. Cool; place cookies on cooling racks. Cool completely.

Glaze

- In small bowl, stir powdered sugar, 1/4 teaspoon extract and just enough milk until glaze is spreadable but thick. *Beauty Bloomer Tip: Make glaze thinner and dip the tops of cookies into glaze.*
- Spread glaze onto each cookie; top with 3 almond slices.

Makes 40 cookies

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