Harvest Sugar Cookies

Amount A bunch!
Time 1 1/2 hours

Ingredients

- 1 cup butter or margarine
- 1 cup sugar
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 2 eggs
- 1 tsp lemon extract
- 3 cups all-purpose flour

Steps

1. Beat butter or margarine in a large mixing bowl with an electric mixer on medium to high speed for 30 seconds.
2. Add sugar, baking powder, baking soda, and salt; beat until combined.
3. Beat in eggs and lemon extract until combined.
4. Beat in as much of the flour as you can with the mixer. Stir in remaining flour.
5. Cover; chill 1 hour or until easy to handle.
6. Roll dough, one-fourth at a time, on a lightly floured surface to 1/8-inch thickness. Cut with cookie cutters.
7. Bake in 350-375 F oven on cookie sheets. After cooling, decorate with icing.