



## Scarlet Sugar Cookies with White as Snow Icing

*Though your sins be as scarlet, they shall be as white as snow; though they be red like crimson, they shall be as wool. Isaiah 1:18*

2 cups butter at room temperature

1 8-ounce package of cream cheese at room temperature, **use 6 ounces following the guide on the wrapper, save the additional two for the icing**

1 3/4 cup sugar

2 eggs

Pinch of salt

1 Tablespoon vanilla extract

1 teaspoon almond extract

1 Tablespoon liquid red food coloring or 1 **teaspoon** powdered red food coloring, enough to make bright red

6 cups flour

In a large bowl, cream the butter or margarine, cream cheese, and sugar till light and fluffy. Add the eggs, salt, and extracts. Slowly add the flour a cup at a time. The dough will be stiff. Refrigerate until it is firm, about 3 hours. You can store in the fridge up to a week as long as it is in an air-tight container like the REAL Tupperware.

Use about two cups of dough at a time and roll out on a well-floured surface. The key is to have a thickness of about ¼ inch. This way the cookies be softer than dough thinly rolled out, and also it's easier to cut out and move to an ungreased cookie sheet.

Bake at 375° for 7-10 minutes. Do not overbake. Cool cookies on a wire rack. After they are completely cooled, frost and decorate.

### White as Snow Icing

4 cups powdered sugar

2 ounces of reserved Cream Cheese

¼ cup shortening (best for decorating because it is white)

1 teaspoon almond extract

3-5 Tablespoons (add to get desired spreading consistency) evaporated milk (you can use regular milk, but evaporated is richer)

Mix all ingredients with a mixer.

