



## Dream Cookies

**1 Cup (2 sticks butter, soft but not melted)**  
 **$\frac{3}{4}$  Cup granulated sugar**  
 **$\frac{1}{2}$  tsp Orange or almond extract**  
**2 Cups Flour**  
**1 tsp Baking powder**  
**Blanched almonds, halves or slivers**

**Preheat oven to 300. In medium bowl, use mixer on medium speed to beat butter, sugar, and extract together until light and fluffy.**

**In a separate bowl, sift together flour and baking soda. Add dry ingredients to butter mixture until well blended and smooth. If dough is too soft or sticky to handle, cover with plastic wrap and refrigerated for about an hour, or until dough is firm.**

**Form dough into 1" balls, about  $\frac{1}{2}$  T of batter each. Place on ungreased cookie sheet, leaving room for cookies to spread.**

**Press almond half or sliver into top of each ball, flattening it lightly. Bake 25 minutes. Cool on wire rack.**

*Sharon Webb*