

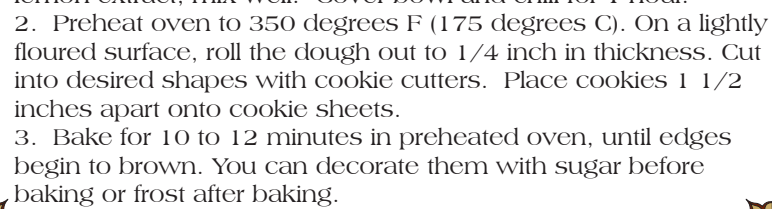


Old Fashioned Sugar Cookies

Ingredients Needed:

- 1 cup butter or margarine
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon lemon extract

Directions:

1. In a mixing bowl, combine cookie mix, eggs, vanilla, and lemon extract; mix well. Cover bowl and chill for 1 hour.
 2. Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto cookie sheets.
 3. Bake for 10 to 12 minutes in preheated oven, until edges begin to brown. You can decorate them with sugar before baking or frost after baking.
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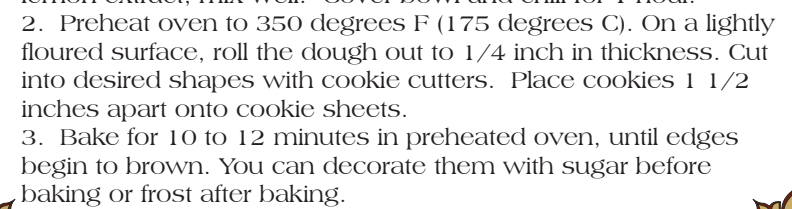


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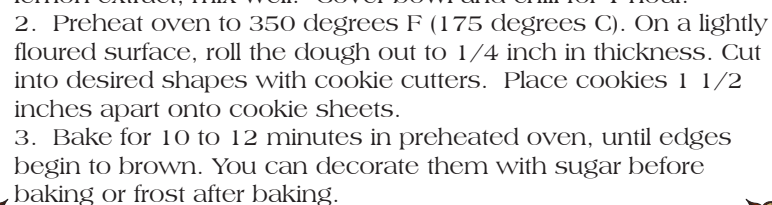


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