Bates Italian Almond Cookies

Makes 48 cookies

1 ½ c. butter or margarine

1 c light brown sugar

1 c. granulated sugar

2 1/2 tsp. vanilla extract

2 1/2 tsp. almond extract

2 eggs

4 c. flour

1 ½ tsp. baking soda

1 ½ tsp. salt

3 ½ oz. sliced almonds

1. Preheat oven to 300 degrees
2. In a large bowl, cream together the butter or margarine and the sugars until light and fluffly.
3. Slowly add eggs, beating well with each addition.
4. Stir in both extracts, being sure to scrape the bowl.
5. Combine flour, baking soda and salt. Gradually stir into the creamed mixture.
6. Scoop onto a parchment lined baking sheet.
7. Bake for 8-10 minutes, or until light brown.

Drizzle icing onto the cookies then sprinkle with sliced almonds. Add sprinkles, if desired.