Valentines Day Cookies

Ingredients:
- 60 mL margarine
- 125 mL sugar
- 1 egg
- 2 mL vanilla
- 300 mL flour
- 2 mL baking soda
- 1 mL cream of tartar
- 1 mL salt

Icing:
- 125 mL icing sugar
- 5 mL Milk
- 5 mL Light corn syrup
- 1 mL Almond extract
- Food coloring

Method:
1) Preheat oven to 350 F
2) Cream margarine and sugar in a large bowl using a wooden spoon
3) Add egg and vanilla and beat well
4) In a medium bowl sift together flour, baking soda, cream of tartar and salt
5) Add mixture to creamed fat and sugar and stir well with a wooden spoon
6) Leave in the bowl and put in fridge for 5-10 minutes
7) Roll out on a lightly floured counter with a rolling pin and cut out shapes close together
8) Bake 7-8 minutes or until lightly browned at the bottom

Method:
1) In a small bowl, stir together confectioners’ sugar and milk until smooth
2) Beat in corn syrup and almond extract until icing is smooth and glossy. If icing is too thick, add more syrup
3) Divide into separate bowls and add food coloring to each desired intensity. Dip cookies or paint them with a brush