

## PA Dutch Sand Tarts

2 ½ sticks (10 oz.) butter

2 cups sugar

2 eggs

½ tsp. almond extract

4 cups sifted all-purpose flour

1 tsp baking soda

¼ tsp. cream of tartar



Beat together softened butter, sugar, eggs until light, add almond extract. Add flour sifted with cream of tartar and baking soda. Chill dough for a couple of hours.

Roll out in batches until thin. Use cookie cutters. Decorate with colored sugar or nuts. Bake on ungreased cookie sheet at 350 degrees for approx. 8 minutes, or until crispy and barely browned.

*By Loretta Nelson*