**Italian Valentines Cookies**

60 mL butter

60 mL sugar

1 ½ eggs

5 mL vanilla

375 mL flour

2 mL almond extract

7 mL baking powder

**Directions**

1. Preheat oven to 350 degrees F (175 degrees C). Line cookie sheet with parchment.
2. In a large bowl, cream together the butter and sugar until smooth. Mix in the egg and vanilla. Combine the flour and baking powder; stir into the creamed mixture until blended. Wrap in saran wrap, label, place in fridge.
3. Divide dough into walnut sized portions. Roll each piece into a rope and then shape into a heart. Place cookies 2 inches apart on the prepared cookie sheets.
4. Bake for 8 to 10 minutes in the preheated oven, until firm and golden at the edges.
5. Decorate as shown.

Glaze: 125 mL icing sugar

 Drizzles of water

 Coloured sprinkles.