



Sugar Cookies

Cream together:

- 1 c butter (soft)
- 1 c oil
- 1 c white sugar
- 1 c powdered sugar
- 1 tsp vanilla
- 2 eggs

Add to creamed mixture: (I like to sift these together)

- 1.4c flour
 - 2.1 tsp salt
 - 3.1 tsp baking soda
 - 4.1 tsp cream of tartar
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Directions

Roll dough into balls. Scoop with your fingers if you like but a butter scoop works well. Roll balls in white sugar. Press down with a sugar glass. Bake at 350 for 8-10 minutes on ungreased cookie sheet.

