



Sugar Cookies

makes 4 dozen

2-1/4 cups flour

1/2 teaspoon baking soda

1/2 teaspoon cream of tartar

1/2 teaspoon salt

1 stick unsalted butter, room temperature

1/2 cup sugar

1/2 cup confectioners sugar

1 egg

1/2 cup oil

1/2 teaspoon vanilla

Directions

Preheat oven 350 degrees.

-In large bowl, whisk together flour, baking soda, cream of tartar, and salt. Set aside.

-Cream butter, sugar & confectioners sugar until light & fluffy.

-Add egg.

-Add oil & vanilla. Continue to beat well.

-Slowly add flour mixture to butter mixture. Mix until combined.

-Chill dough in the refrigerator for at least 1 hour.

-With a small scoop, scoop cookie dough. Make cookie balls and place on cookie sheet (line with parchment paper).

-In a separate bowl, add granulated sugar. With the bottom of a glass or jar, dip the bottom in the cookie dough so it's greasy. Place the bottom of the glass or jar in the sugar. Press down on the cookie ball. Continue process until all cookies are flattened.

-Bake 10 minutes or until lightly golden

