



RECIPE NAME: Sugar Cookies

FROM THE KITCHEN OF: Nancy Seidl '74

INGREDIENTS:

1 C white sugar
1 C powdered sugar
1 C oil (I use Crisco
Blend=canola, sunflower and
soybean oils)
1 c butter/margarine
(softened)
2 eggs (beaten)
1 tsp. salt
1 tsp. baking soda
1 tsp. cream of tartar
1 tsp. vanilla (I like to use
almond flavoring too)
4 1/4 C flour

INSTRUCTIONS:

Mix butter with sugars til blended. Add oil and eggs. Mix dry ingredients together and then add to moist mixture. Preheat oven to 350 degrees. Cool in refrigerator for 1/2 - 1 hour. Make balls the size of walnuts. Place on greased cookie sheet. Flatten the cookies with the bottom of a glass dipped in sugar. I dip into the dough first, so the sugar sticks to the glass. Bake til brown on the edges. Soft when taken from oven. Makes 6 dozen depending on size of balls.

Additional Notes: I like to make variations for special days/times of the year. I divide dough for Christmas and make 1/2 green & 1/2 red with food coloring. Then I combine a little dough of each color for beautiful Christmas cookies. I do orange for Halloween/Thanksgiving, yellow for spring etc. You can also leave dough as is and add food coloring to the sugar instead. All ways look and taste good.

