



Sugar Cookies

- 1 C. oil
- 1 C. powdered sugar
- 1 C butter (do not use margarine or Naughty Elves will visit you)
- 1 C. white sugar
- 2 eggs
- 1 tsp. vanilla
- 4 C. plus 4 T. flour
- 1 tsp. baking soda
- 1 tsp. cream of tartar
- 1 tsp. salt

Preheat oven to 350 degrees. Cream oil, powdered sugar, butter and white sugar.

Add eggs and vanilla; cream this mixture very well. Sift flour, baking soda cream of tartar and salt.

Add to the creamed mixture and cream well again until thoroughly mixed.

CHILL COVERED OVERNIGHT.

Roll into balls the size of walnuts. Roll balls in sugar, put on cookie sheet and flatten with a glass dipped in sugar.

Bake at 350 degrees for about 11 minutes. Do NOT overbake.

This will make about six dozen.

More likely five dozen since these cookies mysteriously disappear when kids are around.