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\* \* CLASSIC XMAS SUGAR COOKIES  
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ingredients:

- 1 cup powdered sugar
- 1 cup granulated sugar
- $\frac{1}{2}$  lb unsalted butter
- 2 eggs
- 1 cup vegetable or canola oil
- $\frac{1}{2}$  tsp salt
- 1 tsp vanilla
- 4 cups flour
- 1 tsp baking soda
- 1 tsp cream of tartar (or 2 tsp lemon juice)
- red & green sugar sprinkles

directions:

1. cream together butter and sugar, until pale and a bit fluffy. add eggs and beat. add remaining ingredients (oil, salt, vanilla, flour, soda, and cream of tartar and beat). chill overnight or for several hours.
2. after chilled, preheat oven to  $325^{\circ}\text{F}$ .

3. Roll dough into small balls (just a bit smaller than golf ball size) and put on cookie sheet, evenly spaced.
4. Prepare 2 small plates with sprinkles - 1 green, 1 red. Dip bottom of a circular glass into sugar then use to flatten dough balls down.
5. Bake for 8-10 minutes, until light brown at the edges.

Details: makes about 3 dozen cookies.