



Recipes

THE PERFECT SUGAR COOKIE

1 cup butter
1 1/2 cups sugar
3 eggs
1 tsp vanilla

3 1/2 cups flour
2 tsp cream of tartar
1 tsp baking soda
1/2 tsp salt

Cream butter. Add sugar gradually, creaming until light and fluffy. Add eggs, one at a time, beating after each addition. Stir in vanilla. Combine dry ingredients. Add gradually to creamed mixture. Chill dough 3 - 4 hours. Roll on well-floured surface to 1/8 - 1/4 inch thickness. Cut into desired shapes. Bake on ungreased cookie sheets at 375°F for 8 minutes or until light golden. Cool slightly; remove to racks. May be frozen for up to 2 months. Frost with a firm butter icing, if desired. Makes 3 dozen.

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