

NO-ROLL SUGAR COOKIES

Betty Lewis
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Crispy and sweet, these old-fashioned sugar cookies are just like Grandma used to make.

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| 1 cup sugar | 2 eggs |
| 1 cup powdered sugar | 4¼ cups Pillsbury's Best® All Purpose Flour |
| 1 cup margarine or butter, softened | 1 teaspoon soda |
| 1 cup oil | 1 teaspoon cream of tartar |
| 1 teaspoon vanilla | 1 teaspoon salt |

In large bowl, cream sugar, powdered sugar and margarine. Add oil, vanilla and eggs; mix well. Lightly spoon flour into measuring cup; level off. Stir dry ingredients into sugar mixture. Chill at least 2 hours or overnight.

Heat oven to 375°F. Shape dough into 1-inch balls. Place on ungreased cookie sheet. Flatten with glass dipped in sugar. Bake at 375°F. for 5 to 8 minutes or until set but not brown. 9 to 10 dozen cookies.