

Sugar Cookies

1 ½ c. powdered sugar
1 c. (2 sticks) butter
1 egg
1 ½ t. vanilla
1 t. baking soda
1 t. cream of tartar
3 c. flour

Heat oven to 350 degrees.

Cream together butter and powdered sugar. Add egg and vanilla and mix. Add baking soda and cream of tartar and mix slightly. Then add flour one cup at a time mixing in between. Mix until dough starts to form a ball.

(Original recipe said to chill an hour to overnight. For me it made it too difficult to work with. IF I chill the dough it is for 15-20 minutes.)

Divide dough in half and turn out onto a floured board. Roll to about ¼ inch thick, cut with cookie cutters. Place on an ungreased cookie sheet and bake about 10 minutes - until just golden on the edges.