

Sugar Cookies

Ingredients:

1 C powdered sugar	5 C flour
1 C granulated sugar	1 tsp salt
1 C oil	1 tsp soda
1 C butter or margarine	1 tsp cream of tartar
2 eggs	1 tsp vanilla



Directions:

Beat powdered sugar, granulated sugar, oil, butter or margarine and eggs until light and lemon colored. Stir in remaining ingredients. Refrigerate at least 30 minutes.

Roll in small balls; dip in sugar mixed with a sprinkling of nutmeg. Place on a cookie sheet; press with a fork or thread spool. Bake at 350° until very light brown (about 15 minutes.)

*(recipe from First Christian Church Belton Cookbook
– a recipe by Irma Cox)*