

HOMEMADE SUGAR COOKIES

1/3 cup shortening

1/3 cup margarine

3/4 cup sugar

3/4 tsp vanilla extract

1 egg

3/4 cup flour

1/4 tsp cream of tartar

1/2 tsp baking soda

1/8 tsp salt

Cream margarine, shortening and sugar on medium speed for 5 minutes using a flat beater. Add vanilla and egg. Mix well. Combine dry ingredients. Add gradually to the creamed mixture. Blend well. Place rounded spoonfuls onto baking sheets sprayed with non-stick vegetable spray. Bake at 375 degrees for 8 – 10 minutes. Makes 12 cookies.

