

Debbie's Favorite Sugar Cookies



Makes about 2 dozen

2 1/2c all~purpose flour	1c butter
2t cream of tarter	1t vanilla extract
1t baking soda	1c sugar
1/2t salt	2 eggs

Preheat oven to 375. Sift flour, cream of tarter, baking soda and salt together. Set aside.

Cream butter with vanilla extract. Add sugar gradually, beating until fluffy. Add eggs, one at a time, beating thoroughly after each addition.

Add dry ingredients, in fourths, mixing well after each addition.

Chill dough in refrigerator 1 hour.

Shape small balls by dropping small amounts of dough from a teaspoon 2" apart on lightly greased cookie sheets. For the glaze ~ this is very important ~ dip the bottom of a glass in water and then dip in sugar. Flatten each ball with sugar~coated glass. Note: I like to make large cookies ~ just keep an eye on them while they are baking as they will need to bake longer than 10 minutes.

Bake for 10 minutes.

Prepare Ahead Tip

Wrap unbaked cookie dough in plastic wrap and then double~heavy foil and freeze for up to 2 months. Store baked cookies in air~tight container for up to 4 days.