

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

Cut along dotted line



No-Roll Sugar Cookies (Classic Sugar Cookies)



Ingredients

1 cup butter, softened	4 cups flour
1 cup shortening	1 tsp cream of tartar
1 cup powdered sugar	1 tsp baking soda
1 cup granulated white sugar	2 tsp vanilla
2 eaas	*For decorating in step 5, I like to use different colors of sugar to add a festive touch!

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Directions

1. Cream together the butter, shortening, and sugars.
2. Add eggs. Beat well.
3. Add flour sifted with other dry ingredients, 1 cup or so at a time. Beat after each addition until all the flour mixture is combined.
4. Add vanilla and mix well. Refrigerate the dough for at least 1 hour.
5. Roll the dough into small balls and place on ungreased or parchment paper-lined cookie sheet. Flatten with a glass dipped in sugar. Sprinkle the tops with additional sugar before baking, if desired.
6. Bake at 350° for 8–10 minutes. Cookies are done when the edges are lightly brown. Let cookies cool for 1 minute on the cookie sheet. Remove from cookie sheet, and cool completely on a wire rack.
7. Store tightly covered. Cookies stay fresh for a few days. They also freeze well.

Serves: A lot! Makes at least 6 dozen cookies, based on the size of the dough balls.

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