

Grandma's Sugar Cookies

1 cup powdered sugar
1 cup granulated sugar
1 cup butter
1 cup vegetable oil (I prefer Crisco vs. liquid vegetable oil)
2 eggs
1 ¼ teas, vanilla
4 ½ cups flour
1 dash of salt
1 teas. cream of tartar
1 teas. baking soda.

Cream together powdered sugar, granulated sugar, butter and vegetable oil; then add eggs and vanilla mixing well.

Mix in large bowl flour, salt, cream of tartar and baking soda. Then add sugar and butter mixture. Make into small balls, flatten with a juice glass dipped in sugar. Sprinkle a little more sugar on top. Be sure to keep the balls small, so your flatten dough is about 1 ½ inches round.

Bake at 350 degrees for 10-12 minutes. Watch them carefully, so they don't get brown. Makes 140 cookies.

* These cookies were one of many special desserts my grandma Mudra made. They melt in your mouth. Use colored sugar on top to go with your party theme.