

SUGAR COOKIES

INGREDIENTS

1/2 C. MARGARINE, SOFTENED
1/2 C. SUGAR
1+1/2 TSP. VANILLA
1 LG. EGG

2C. FLOUR
1 TSP. BAKING POWDER
1/2 TSP. SALT



DIRECTIONS



Beat margarine, sugar, and vanilla in a large bowl with mixer at medium speed until light and fluffy. Beat eggs in well. Beat dry ingredients into butter mixture at low speed. Refrigerate wrapped in plastic for 1-hour. Heat oven to 375 degrees. Work with 1/4 of the dough at a time. Roll out to 1/8-inch thick. Shape or cut as desired. Place on lightly greased cookie sheets. Bake for 5-13 minutes.

