**SUGAR COOKIES QUICK AND EASY**

*From the kitchen of my mother, Kathryn Crouse, who modeled always having home-baked items in the house even though she worked full-time. I tried to always do the same for my three boys.*

Makes 5-6 Dozen

3 c. sifted flour 1 c. butter or margarine, softened

2 t. cream tartar 2 large eggs

1 t. soda 1 c. granulated sugar

½ t. salt 1 t. vanilla

Whisk flour, cream tartar, salt and soda into large bowl. Cut in butter or margarine until it is in very fine crumbs. Beat eggs with sugar and vanilla. Add to flour mixture. Mix well.

Shape in balls or drop by teaspoonful onto ungreased cookie sheet. Flatten each with a glass tumbler covered with dampened cloth and dipped in sugar\*.

Bake at 350-375O 8-10 minutes. Cool on racks. Store in air-tight container.

\*For festive cookies use colored sugar.