

### Sugar Cookies

1 cup margarine (or butter) (2 sticks at room temperature)  
1 cup vegetable oil  
1 cup granulated sugar  
1 cup powdered sugar  
2 eggs  
1 teaspoon vanilla  
4 cups all-purpose flour  
1 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon cream of tartar

Beat together margarine, oil, sugars, eggs, and vanilla. Sift together flour, salt, baking soda, and cream of tartar. Add dry ingredients to margarine mixture. Drop by teaspoon onto greased cookie sheet. Bake at 350 degrees until cookies are light brown around the edges (8-10 minutes). Yields 2 dozen cookies.

### Chocolate Chip

3/4 cup Crisco shortening  
1 1/4 cup firmly packed brown sugar  
2 tablespoons milk  
1 teaspoon vanilla  
1 egg  
1 3/4 Cup all-purpose flour  
1 teaspoon salt  
3/4 teaspoon baking soda  
1 cup semi-sweet chocolate chips

Combine shortening, sugar, milk, and vanilla in a large bowl; mix until well blended. Add egg and mix well. In a separate bowl combine flour, salt, and baking soda; mix well. Add to shortening/sugar mixture until well blended. Stir in chocolate chips. Drop by rounded tablespoon onto ungreased cookie sheet. Bake at 375 degrees for 8-10 minutes for chewy cookies (11-13 minutes for crisp cookies). Yields 3 dozen cookies.

### Molasses Cookies

3/4 cup margarine or shortening  
1 cup granulated sugar  
1 egg  
4 tablespoons molasses  
1 teaspoon cinnamon  
1 teaspoon ginger  
2 cups flour  
2 teaspoons baking soda

In a large bowl, cream margarine or shortening with sugar. Add egg and blend. Add molasses and spices; mix well. Add flour and baking soda and blend. Chill dough 30 minutes or overnight (covered tightly). Shape dough into small balls and place 2 inches apart on ungreased cookie sheet. Bake at 325 degrees for 10-12 minutes. Remove from oven and cool on wire racks. Yields 2 1/2 dozen cookies.