

## SUGAR COOKIES

Preheat oven to 375 degrees Fahrenheit. Prepare cookie sheets with parchment paper.

- 1 ½ cup granulated sugar
- ½ cup margarine or butter (very soft)
- 2 ounces of cream cheese (very soft)

In a large bowl cream sugar, margarine and cream cheese until well mixed.

- 2 eggs, beaten slightly
- ½ teaspoon almond extract
- 1 teaspoon of vanilla

Stir eggs, almond extract and vanilla into the creamed sugar mixture. Beat until light and fluffy.

- 2 ½ cups of flour
- 1 teaspoon of cream of tartar
- ½ teaspoon of baking soda
- ¼ teaspoon of salt

In a medium mixing bowl blend the flour, cream of tartar, soda and salt together well.

Gradually add flour mixture into the large bowl of creamed mixture until all ingredients are well mixed.

Shape into balls and place on parchment paper covered cookie sheets about 2 inches apart. Bake for about 8 – 10 minutes. Remove from cookie sheet immediately and place on a rack to cool. Yield - 4 dozen cookies.



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