

Sugar Cookies by Food Storage Moms

Ingredients:

- 1 cup softened butter (no substitute)
- 3/4 cup oil (I use vegetable oil)
- 2 cups sugar
- 2 tablespoons water
- 2 eggs
- 1/2 teaspoon baking soda
- 1/2 teaspoon Cream of Tartar
- 1 teaspoon sea salt
- 2 teaspoons vanilla
- 5 cups freshly ground hard white wheat flour or white bread flour

Instructions:

1. Preheat oven to 350 degrees
2. Cream all the ingredients together except the flour. Slowly add the flour until blended with heavy duty mixer.
3. Use a cookie scoop (I used the purple-1/8 cup scoop) and place each scoop about two inches apart on greased cookie sheet. Parchment paper or Silpat mat works great too. Next, push the center of the cookies as illustrated above with a small glass bottom or tart pusher but not all the way through. I bake my cookies for 8-10 minutes. (please note*whole wheat takes longer to bake-9-10 minutes).