



# Large Sugar Cookies

**4-1/2 cups all-purpose flour**  
**1 teaspoon salt**  
**1 teaspoon baking soda**  
**1 teaspoon cream of tartar**  
**1 cup margarine, softened**  
**3/4 cup vegetable oil**  
**1 cup granulated sugar**  
**1 cup powdered sugar**  
**2 eggs**  
**1 teaspoon vanilla extract**  
**Granulated or colored decorating sugar**

Preheat oven to 350 degrees F. Combine flour, salt, baking soda and cream of tartar; set aside. In large bowl, cream margarine, oil, granulated sugar and powdered sugar; beat in eggs and vanilla until smooth. Blend in flour mixture. Shape dough into walnut-sized balls; place on ungreased cookie sheets and flatten with bottom of a glass that has been dipped in granulated or colored decorating sugar. Bake at 350 degrees for 12 to 14 minutes or until lightly browned around edges. Cool on wire cooling racks. *Makes about 6 dozen.*

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# Pastel Cookies

**1-1/2 cups butter or margarine, softened**  
**1 cup granulated sugar**  
**1 (3-ounce) package flavored gelatin (not sugar free)**  
**1 egg**  
**1 teaspoon vanilla extract**  
**3-1/2 cups all-purpose flour**  
**1 teaspoon baking powder**  
**Additional packages of same-flavored gelatin or colored sugar**

Preheat oven to 400 degrees F. In large bowl, cream butter; gradually beat in sugar and 1 box of gelatin. Beat in egg and vanilla. Mix flour with baking powder; gradually blend into sugar mixture. Press dough through cookie press onto greased cookie sheets. Sprinkle with additional gelatin powder or colored sugar. Bake at 400 degrees for about 7 to 9 minutes or until edges are golden brown. Cool on wire cooling racks. *Makes about 10 dozen.*

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