

# Anabel's Sugar Cookies

1 c. powdered sugar

1 c. granulated sugar

2 eggs

2 sticks margarine

$\frac{3}{4}$  c. oil

1  $\frac{1}{4}$  tsp almond extract

1 tsp each baking soda, cream of tartar, salt & vanilla

4  $\frac{1}{4}$  c. flour

Mix all ingredients together, adding flour 1 cup at a time.

Mix well. Chill until dough hardens, 1 - 2 hours.

The dough is a bit mushy, not stiff,  
but works well chilled.

Roll out to  $\frac{1}{4}$ " thickness and cut with cookie cutters.

Place on a greased cookie sheet and bake at  
350 degrees for 10 minutes.