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# BIG, THICK, SOFT SUGAR COOKIES

Servings: 36

*Fabulous sugar cookies found on the internet... I don't know whom to thank, but thanks!*

**3 whole egg yolks**

**2 whole eggs**

**1 cup margarine, softened**

**1 cup + 1 tablespoon sugar**

**3 1/2 cups flour**

**1 1/2 teaspoons baking powder**

**1/4 teaspoon salt**

**3/4 teaspoon vanilla**

Cream margarine and sugar; beat in eggs and yolks one at a time, mixing well after each. Combine dry ingredients; add to margarine mixture; mix well. Chill at least 1 hour. Preheat oven to 375. Roll to desired thickness--1/2" is good; cut shapes; bake on parchment-lined cookie sheets, 8-10 minutes (don't overbake!). Allow to cool completely before frosting.

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*Per Serving (excluding unknown items): 120 Calories; 6g Fat (43.9% calories from fat); 2g Protein; 15g Carbohydrate; trace Dietary Fiber; 29mg Cholesterol; 99mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.*