
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.

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.