

SUGAR COOKIES

4 Servings, 3 cookies each, plus 4 servings for another meal or snack

<u>Margarine</u>	<u>1/3 cup</u>
<u>Powdered sugar</u>	<u>2/3 cup</u>
<u>Eggs</u>	<u>2</u>
<u>Vanilla</u>	<u>1/2 teaspoon</u>
<u>Flour</u>	<u>1 cup</u>
<u>Baking powder</u>	<u>1/2 teaspoon</u>
<u>Baking soda</u>	<u>1/8 teaspoon</u>

PREPARATION TIME: 15 MINUTES

COOKING TIME: ABOUT 10 MINUTES EACH BATCH

1. Preheat oven to 375° F.
2. Mix margarine and powdered sugar together thoroughly.
3. Add eggs and vanilla. Beat until blended. Add dry ingredients and blend well.
4. Shape dough into 24 one-inch balls and place on ungreased cookie sheets. Crisscross balls by using fork prongs.
5. Bake until lightly brown, about 10 minutes.

PER SERVING:

<u>Calories</u>	<u>190</u>
<u>Total fat</u>	<u>10 grams</u>
<u>Saturated fat</u>	<u>2 grams</u>
<u>Cholesterol</u>	<u>53 milligrams</u>
<u>Sodium</u>	<u>167 milligrams</u>