



Yummy Sugar Cookies

- 1 ¼ cups white sugar
- 1 cup butter or margarine
- 3 egg yolks
- 1 teaspoon vanilla extract
- 2 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon cream of tartar



1. Preheat oven to 350°F. Lightly grease 2 cookie sheets.
2. Cream together sugar and butter. Beat in egg yolks and vanilla.
3. Add flour, baking soda, and cream of tartar. Stir.
4. Form dough into walnut size balls and place 2 inches apart on cookie sheet. Don't flatten. Bake 10 to 11 minutes, until tops are cracked and just turning color.