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.


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.