

## TASTE and SEE

**“Nothing like a cup of hot chocolate and a cookie when in the house during a snowstorm,” Honey Pabst**

### **MELT-IN-YOUR-MOUTH SUGAR COOKIES**

#### **Ingredients**

**½ cup butter, softened  
2 cups sugar  
1 tsp. cream of tartar  
3 egg yolks  
1 ¾ cups all-purpose flour**

**½ cup shortening (Crisco)  
1 tsp. baking soda  
1/8 tsp. salt  
½ tsp. vanilla**

**Preheat oven to 300 degrees. In a large mixing bowl beat butter and shortening with an electric mixer on medium to high speed for 30 seconds. Add sugar, baking soda, cream of tartar, and salt. Beat until combined, scraping sides of bowl occasionally. Beat in egg yolks and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour.**

**Shape dough into 1-inch balls. Place balls 1 inch apart on an ungreased cookie sheet.**

**Bake for 12 to 14 minutes or until edges are set but not browned. Cool on cookie sheet for 2 minutes. Transfer cookies to a wire rack, cool. Makes 48 cookies.**

*Recipe submitted by Honey Pabst  
Vice President for Leader Development  
LWML Atlantic District*

**ENJOY**