

Taste of Home



Amish Sugar Cookies

★★★★☆

These easy-to-make, old-fashioned sugar cookies simply melt in your mouth! I've passed the recipe around to many friends. After I gave it to my sister, she entered the cookies in a local fair and won the best of show prize! —Sylvia Ford, Kennett, Missouri

TOTAL TIME: Prep: 10 min. Bake: 10 min./batch

YIELD: about 5 dozen.

Ingredients

- 1 cup butter, softened
- 1 cup vegetable oil
- 1 cup sugar
- 1 cup confectioners' sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 4-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar

Directions

1. In a large bowl, beat the butter, oil and sugars. Beat in eggs until well blended. Beat in vanilla. Combine the flour, baking soda and cream of tartar; gradually add to creamed mixture.
2. Drop by small teaspoonfuls onto ungreased baking sheets. Bake at 375° until lightly browned, 8-10 minutes. Remove to wire racks to cool.

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