

Golden Sugar Cookies

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Ingredients:

2 ½ cups of flour, sifted.
2 cups of sugar.
1 cup of butter.
2 medium egg yolks.
1 teaspoon of baking soda.
1 teaspoon of lemon flavoring.
1 teaspoon of cream of tartar.
½ teaspoon of vanilla.
Pinch of salt.

Directions:

Preheat your oven to 350°F (175°C).

Sift the flour, vanilla, baking soda and lemon flavoring.

Cream the butter and cream of tartar together until butter is softened.

Add the sugar gradually, creaming until fluffy after each addition.

Add the egg yolks then beat well.

Gradually add the dry ingredients, beating until blended.

Form into one-inch balls, and position two inches apart on ungreased sheets.

Bake for 10 minutes or until golden brown.