Stir 'n Drop Sugar Cookies

Makes 4 dozen cookies

Ingredients

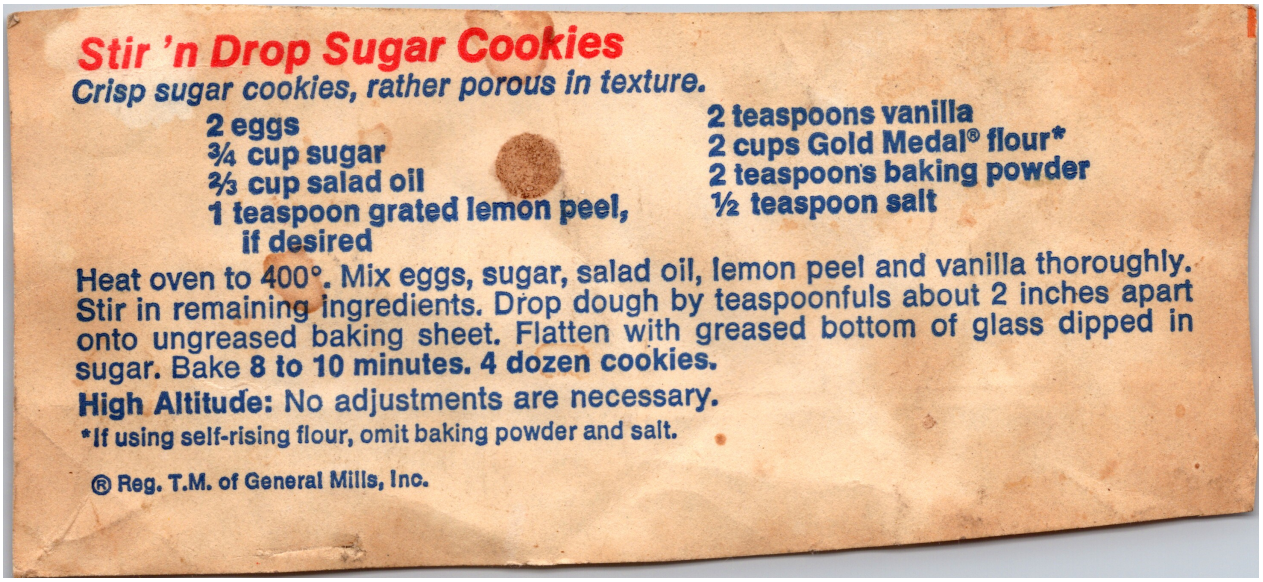
- 2 eggs
- 3/4 cup sugar
- 2/3 cup salad oil
- 1 tsp grated lemon peel, if desired
- 2 tsp vanilla
- 2 cups Gold Medal flour*
- 2 tsp baking powder
- 1/2 tsp salt

**If using self-rising flour, omit baking powder and salt.*

Instructions

1. Heat oven to 400°F.
2. Mix eggs, sugar, salad oil, lemon peel, and vanilla thoroughly.
3. Stir in remaining ingredients (flour, baking powder, and salt).
4. Drop dough by teaspoonfuls about 2 inches apart onto an ungreased baking sheet.
5. Flatten each cookie with the greased bottom of a glass dipped in sugar.
6. Bake 8 to 10 minutes.

High Altitude: No adjustments are necessary.



Stir 'n Drop Sugar Cookies

Crisp sugar cookies, rather porous in texture.

2 eggs
¾ cup sugar
⅔ cup salad oil
1 teaspoon grated lemon peel, if desired
2 teaspoons vanilla
2 cups Gold Medal® flour*
2 teaspoons baking powder
½ teaspoon salt

Heat oven to 400°. Mix eggs, sugar, salad oil, lemon peel and vanilla thoroughly. Stir in remaining ingredients. Drop dough by teaspoonfuls about 2 inches apart onto ungreased baking sheet. Flatten with greased bottom of glass dipped in sugar. Bake **8 to 10 minutes. 4 dozen cookies.**

High Altitude: No adjustments are necessary.

*If using self-rising flour, omit baking powder and salt.

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