



Lemon Sugar Cookies



- 1 c butter, softened
- 1 c sugar
- 1 c powdered sugar
- 1 c oil
- 2 eggs
- 1 t lemon zest
- 4½ - 5 c flour
- 1 t baking soda
- 1 t cream of tartar
- additional sugar

Cream butter, sugar, powdered sugar and oil in large bowl. Beat in eggs and lemon zest. Combine 4½ cups flour, baking soda and cream of tartar. Gradually add to creamed mixture to form dough. Add additional flour until dough is no longer sticky. Using 1-inch cookie scoop, form balls and place on baking sheet. Press each cookie using glass dipped in sugar (dip glass in water then sugar for first cookie and only in sugar for remaining cookies). Bake at 350°F for 10-12 minutes or until edges are lightly browned.