

Great Grandma Sugar Cookies Recipe

INGREDIENTS:

- 1 cup white sugar
- 1 cup powdered sugar
- 1 cup butter
- 1 cup oil
- 1 teaspoon vanilla
- 2 eggs
- 4 ½ cups. flour
- 1 teaspoon baking soda
- Extra sugar for rolling dough balls

INSTRUCTIONS

1. Preheat the oven to 350.
2. Use a mixer to cream both sugars, butter, and oil together.
3. Add vanilla and gradually mix in each egg.
4. Sift flour and baking soda together and add to wet ingredients.
5. Mix until smooth.
6. Line a baking pan with parchment paper.
7. Roll tablespoons-sized balls of dough in hands and coat with the extra sugar.
8. Place on a baking tray about 2 inches apart.
9. Using the flat side of a cup smash down the ball until it is about ¼" thick. Tip: after smashing the first cookie, coat the flat side of the cup with the sugar so the dough doesn't stick to the cup. Do this between each cookie.
10. Bake for 10-12 minutes until the edges start to brown, they should still be very light colored.
11. Move to a cooling rack and enjoy.