



# OLD FASHIONED SUGAR COOKIES

Servings: **100 servings**

Sugar Cookies

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## Ingredients

5 Eggs  
2 cups Sugar  
2 cups Butter  
4 Tsp. Cream of Tartar  
2 Tsp. Baking Soda  
Vanilla or Nutmeg (optional)

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## Directions

Beat yolks. Add sugar. Melt butter and add. Sift Cream of Tartar and baking soda with 1 cup of flour and add to mixture. Beat egg whites and fold into mixture. Continue to add flour - enough to make a stiff dough. Roll and cut into thin cookies. Sprinkle sugar over cookies before baking. Bake at 375 degrees for about 7 minutes. Makes about 100 cookies. (baked cookies will keep well in freezer)

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