

Sugardoodles



Cookiees

1 cup butter, softened
3/4 cup granulated sugar
2 eggs
2 teaspoons vanilla extract
1 package Yumee Yumee Cookiees mix
2 teaspoons cream of tartar

Topping

1/4 cup granulated sugar

In a large bowl, beat butter until creamy. Add sugar and mix well. Add eggs and vanilla. Mix well.

In a medium bowl, combine Yumee Yumee Cookiees mix and cream of tartar. Mix well. Add dry ingredients to butter mixture. Mix well, scraping sides of bowl often. Cover and refrigerate dough for at least 1 hour.

Roll teaspoons of batter into 1 inch balls. Roll and coat balls in sugar. Place balls onto an ungreased baking sheet about 2 inches apart.

Bake at 350 degrees for 8 to 9 minutes. Cool cookies on baking sheet for 1 minute. Carefully remove baked cookies from baking sheet and cool on a wire rack.

Makes 4 to 5 dozen

Cook's Note: *Electric mixer required.*