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**Valentines Day Sugar Cookies**

Ingredients



125 ml margarine

250 ml sugar

2 eggs

5 ml vanilla extract

600 ml flour

5 ml baking soda

2 ml cream of tartar

2 ml salt

Method:

1. Preheat to 400 F
2. Cream 250 ml sugar and 125 ml margarine in a **large bowl** with an electric mixer.
3. Add 2 eggs, 5 ml vanilla extract and beat well.
4. In a **medium bowl**, sift together 600 ml flour, 5 ml baking soda, 2 ml cream of tartar and 2 ml salt.
5. Add wet to dry ingredients together with a **wooden spoon.**
6. Roll out on a floured counter with a rolling pin.
7. Cut out shapes close together.
8. Bake 7 – 8 minutes or until **LIGHTLY browned** on bottom.
9. Eat cookies after they have cooled or pack them to take home in a brown paper bag.