

Melt-in-your-mouth Sugar Cookies

1 cup white sugar
1 cup powdered sugar
1 cup oleo
1 cup salad oil
2 eggs
5 cups flour
1 tsp. Baking soda
1 tsp. Cream of tarter
½ tsp. Salt
1 tsp. vanilla

Cream butter and sugar. Add oil, vanilla, and eggs. Stir in dry ingredients. Shape into small balls. Place on greased cookie sheet; press with glass. Bake at 350 degrees for 10 to 12 minutes until just barely brown around edges.

Linda's Icing

4 egg whites
Beat till very stiff and set aside.

In large mixer bowl cream till smooth:

1 cup Crisco
1 Tbl. Clear flavoring
2 Tbl. Water
2 pound bag of powdered sugar.

Add egg whites. Beat till smooth.