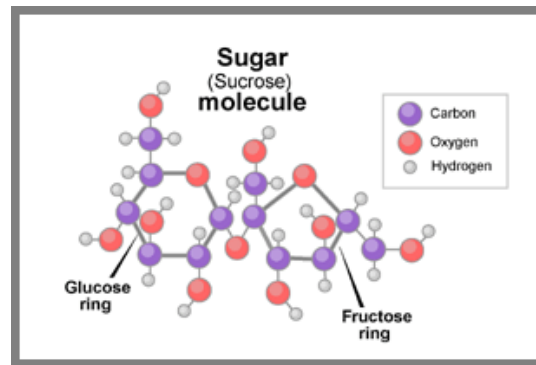


SUGAR COOKIES

Lois Clary's



$\frac{1}{2}$ cup powdered sugar
 $\frac{1}{2}$ stick margarine
1 t. vanilla
 $\frac{1}{2}$ t. cream of tartar
 $2 \frac{1}{2}$ cups flour

$\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup oil
 $\frac{1}{2}$ t. baking soda
1 egg

Cream margarine, sugars and egg.

Mix in oil and vanilla.

Gradually add in flour, baking soda and cream of tartar.

Chill for 3-4 hours or overnight.

Bake 10-12 minutes in 350 degree oven.

What is sugar?

The white stuff we know as sugar is sucrose, a molecule composed of 12 atoms of carbon, 22 atoms of hydrogen, and 11 atoms of oxygen ($C_{12}H_{22}O_{11}$). Like all compounds made from these three elements, sugar is a carbohydrate. It's found naturally in most plants, but especially in sugarcane and sugar beets—hence their names.

Sucrose is actually two simpler sugars stuck together: fructose and glucose. In recipes, a little bit of acid (for example, some lemon juice or cream of tartar) will cause sucrose to break down into these two components.

If you look closely at dry sugar, you'll notice it comes in little cubelike shapes. These are sugar crystals, orderly arrangements of sucrose molecules.



Special Bridal Shower Edition
Lisa & Ryan (2006)