Mema's Sand Tarts - Best Xmas Cookies ever -

Old Fashioned Sugar Cookies or Sand Tarts "1958"

Sift together
3 cups sifted flour
1½ teaspoons double acting Baking Powder
½ Teaspoon salt
1 cup sugar Blend Thoroughly
Cut in — 1 cup soft Butter or Margarine until particles are fine

Add 1 slightly beaten egg
3 tablespoons Cream and
1 Teaspoonful Vanilla - Blend Thoroughly
Dough may be chilled if desired — not necessary for Sand Tarts
Roll out on floured surface ⅛ inch thick
Sprinkle with sugar - Cut in shapes
Place on ungreased baking sheets.
Bake 375° - 400° 5 to 8 minutes until delicately browned
Makes 6 doz = 72 cookies
Makes · 200 COOKIES
I use evaporated milk & margarine of which 2 points = 1 cup - For Sand Tarts sprinkle mixture cinnamon & sugar then dip ½ nut in mix