

Refrigerator Cookies

½ cup margarine, softened
1 cup packed brown sugar
1 egg
½ t. vanilla
1¾ cup flour
½ t. baking soda
¼ t. salt

1. In a large mixing bowl, cream margarine and brown sugar.
2. Add egg and vanilla. Mix well.
3. In a separate bowl, sift together flour, baking soda, and salt.
4. Stir flour mixture into creamed mixture.
5. Form dough into a 2" diameter log, about 12" long. Wrap in waxed paper or plastic wrap. Chill in freezer 12 to 24 hours.

When you are ready to bake the cookies:

1. Preheat the oven to 400 .
2. Grease a cookie sheet, or line with parchment paper.
3. Unwrap cookie dough log. Cut into ¼ " slices and place on prepared cookie sheet, about 2" apart.
4. Before baking, sprinkle cookies with sugar.
5. Bake at 400 for 8 to 10 minutes, or until cookies are lightly browned.
6. Cool cookies on wire racks.

Yield: approx. 3 dozen cookies