

KRIS KRINGLE COOKIES

- 1 cup butter
- 2 cups sugar
- 3 eggs
- 1½ teaspoons baking soda dissolved in 2
tablespoons milk
- 1½ teaspoons cream of tartar
- 1 teaspoon salt
- 1 teaspoon vanilla
- 4½ cups flour, approximately

Cream butter and sugar together. Add vanilla, milk, soda and eggs, then salt and cream of tartar sifted with 3 cups flour. Add enough additional flour to make a dough that may be rolled. (Chilling helps in handling.) Roll on lightly floured board to desired thickness. Cut and bake on ungreased cookie sheet in 400-degree oven 8 to 15 minutes, depending on thickness.

Various flavors of dry gelatin are excellent as top decorations for cookies.

Spread cookies lightly with a little egg white and sprinkle with gelatin (or colored sugar) before baking.