

## **BASIC REFRIGERATOR COOKIES**

**1/2 cup white sugar  
1/4 cup plus 2 Tablespoons brown sugar  
1/2 cup of margarine, softened (1 stick)  
3/4 teaspoon vanilla  
1 egg  
1 1/2 cups flour  
3/4 teaspoon baking powder  
1/4 teaspoon salt**

**In an electric skillet, combine sugar, brown sugar, margarine, vanilla, and egg; blend well. Stir in flour, baking powder and salt; Blend well. Shape dough into a roll 2 inches in diameter. If desired, decorate with colored sprinkles. Wrap with plastic. Refrigerate at least 2 hrs.**

**Heat oven to 375 degrees. Cut dough into 1/4-inch slices. Place slices 1 inch apart on ungreased cookie sheet. Bake 5-7 minutes or until light brown. Cool one minute. Remove from cookie sheets. Makes about 3 dozen cookies.**