

ROSEMARY COOKIES

1 cup butter
1 cup oil(canola)
1 cup powdered sugar
1 cup sugar(splenda)
2 eggs
1 teaspoon vanilla
1 teaspoon baking soda
1 teaspoon cream tartar
4 cups + 6 T. flour
2 T. chopped fresh rosemary
or 2 t. dried(cut very fine pieces with sharp kitchen scissors)

In large mixing bowl, cream butter and gradually add the oil. Mix thoroughly. Add powdered sugar and beat until blended. Gradually add the granulated sugar. Then add the eggs and vanilla. Sift together the dry ingredients and slowly add flour mixture to butter mixture until well blended. Add rosemary and gently fold into the batter.

Drop small 1" balls of dough into granulated sugar and roll to cover. Place balls on ungreased cookie sheet and flatten with bottom of glass dipped in sugar. Bake at 375 degrees until edges are lightly browned(7-10 minutes). Ovens may vary. I have a convection oven so I bake at 350 degrees. Makes 6-8 dozen cookies.

Enjoy,
susan