

Armington's Favorite Cookie Recipe: Angel Sugar Cookie

Recipe Courtesy of Ree Drummond and Food Network

Ingredients

2 sticks unsalted butter, softened, plus more for greasing glass
1 cup canola or vegetable oil
1 cup granulated sugar, plus more for dipping
1 cup powdered sugar
1 teaspoon vanilla extract
2 large eggs
4 cups plus 2 tablespoons all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1 teaspoon salt
Blue sanding sugar, for sprinkling (about 1/2 teaspoon per cookie)
Purple sanding sugar, for sprinkling (about 1/2 teaspoon per cookie)

Directions

1. Preheat the oven to 350 degrees F.
2. In a large mixing bowl, cream together the butter, oil, granulated sugar, powdered sugar, vanilla and eggs. Add the flour, baking soda, cream of tartar and salt and mix well. Cover and refrigerate the dough for 1 hour.
3. Using a cookie scoop, drop balls of dough onto ungreased, unlined baking sheets. Smear a dab of butter all over the bottom of a glass, then dip the glass in granulated sugar. Use the glass to flatten each ball of dough, dipping again into the sugar each time. Then sprinkle blue sanding sugar (about 1/2 teaspoon per cookie) over half of the cookies, and purple sanding sugar over the other half.
4. Bake until the cookies are just barely turning brown, 9 to 11 minutes. Don't overbrown! Allow to cool before eating. The cookies are ultra crumbly!