

Chocolate-dipped Sugar Cookies (from Cupid in Blue at www.lyricalpress.com)

Ingredients

2 cups melted butter (4 sticks)
2 cups powdered sugar
1 cup white sugar
2 eggs
2 t vanilla
1 t baking soda
1 t cream of tartar (must have)
1 t salt
4 ¼ cups flour
½ cup white sugar for rolling (optional)
1 bag of semi-sweet chocolate chips

Directions

Melt butter. Add sugars and mix. Let cool to room temperature and mix in the eggs, one at a time. Then add the vanilla, baking soda, cream of tartar, and salt. Mix well. Add flour in increments, mixing after each addition.

Chill dough for at least one hour or overnight but you must chill dough.

Preheat oven to 325 degrees

Roll dough in walnut-sized balls then roll dough balls in white sugar (optional). Place on greased cookie sheet, 12 to a standard sheet.

Bake at 325 degrees for 10-15 minutes. They should have a tinge of gold on the top. Cool on cookie sheet for 2 minutes then remove to rack to finish cooling.

Melt chocolate in double-boiler or in a microwave (10 seconds at a time, stir in between)

Dip each cookie halfway in chocolate then lay on wax paper until chocolate hardens. You could also drizzle if you didn't want to dip.