

## Nutmeg Sugar Cookies

adapted from Taste of Home 2010 <http://www.tasteofhome.com/Recipes/Sugar-Cookies/Print>

1 cup butter, softened	½ -1 tsp. nutmeg (depending on potency)
¾ cup sugar, plus additional for rolling dough	½ teaspoon baking powder
1 egg	½ teaspoon baking soda
1 teaspoon Vanilla Extract	¼ tsp. cream of tartar
2-¾ cups all-purpose flour	¼ teaspoon salt

In a large bowl, cream butter and sugar until light and fluffy. Add egg and vanilla; mix well. Combine the flour, nutmeg, baking powder, baking soda, cream of tartar and salt; gradually add to the creamed mixture. Shape into 1-in. balls. If dough is too sticky, place in freezer for 10 minutes to chill. Roll top half of ball in sugar (or a sugar and nutmeg mix, if desired). Place on greased baking sheet, sugar side up. For thin cookies, flatten with a glass.

Bake at 325° for 10 minutes or until set. Remove to wire racks to cool completely.