

Swig-Style Sugar Cookies

BakeitwithBrooke adapted from Vintage Revivals

1 cup of Butter
3/4 cups Vegetable Oil
1 1/4 cups Sugar
3/4 cup Powdered Sugar
2 Tbsp Water
2 Eggs
1.2 teaspoon Baking Soda
1/2 teaspoon Cream of Tarter
1 teaspoon Salt
5 1/2 cups Flour

Directions:

1. Cream together Butter, Vegetable Oil, Sugars, Water, and Eggs.
2. Mix until everything is combined. Your dough should be a little crumbly and not sticky at all.
3. Scoop a large dough ball (I use a #24 scoop) and place it on your cookie sheet
4. Now it is time to give these babies their signature rough edge. Put 1/4 c of sugar and a pinch of salt in a dish (this is in addition to the sugar and salt listed above.) Stick the bottom of a glass in it. This is going to be your cookie press.
5. Firmly press it into the center of your dough ball. You want your dough to spill out over the sides of the glass. If there is a lip, it is even better.
6. Bake at 350 degrees F for 8 minutes. They should just barely be browning on the bottom. Move cookies to a cooling rack.
7. Frost with Cream Cheese Frosting.

Cream Cheese Frosting:

8 ounces cream cheese
1/2 cup butter
2 lb. powdered sugar
1 teaspoon vanilla
Evaporated milk.

Combine all ingredients, beating the butter and cream cheese until smooth. Add enough evaporated milk to make an easy spreading consistency.