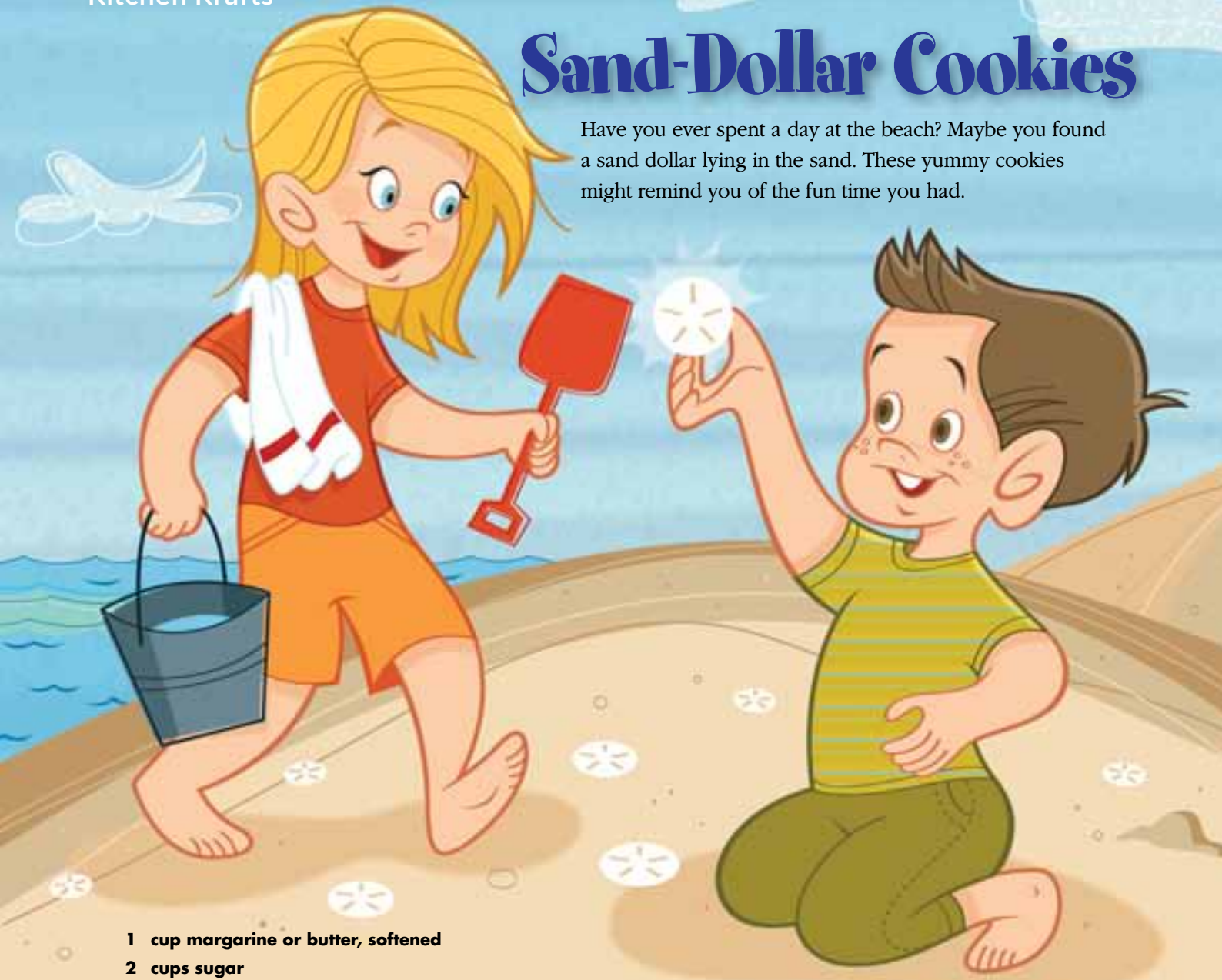


Sand-Dollar Cookies

Have you ever spent a day at the beach? Maybe you found a sand dollar lying in the sand. These yummy cookies might remind you of the fun time you had.



- 1 cup margarine or butter, softened**
- 2 cups sugar**
- 2 eggs**
- 1 teaspoon vanilla**
- 1/4 cup milk**
- 3 3/4 cups flour**
- 1/4 teaspoon salt**
- 1/2 teaspoon baking soda**
- 1/2 teaspoon cream of tartar**
- slivered almonds**
- 1/2 teaspoon cinnamon, mixed with**
3 tablespoons sugar

1. Mix the margarine and sugar together in a mixing bowl until creamy. Add the eggs, vanilla,

and milk, and mix until smooth.

2. In another bowl, mix the flour, salt, baking soda, and cream of tartar. Add the flour mixture to the margarine mixture. Mix well.

3. Roll dough into small balls and place them on a cookie sheet. Dip the bottom of a drinking glass in flour, and use it to press the balls of dough into circles about 1/4 inch thick. Press five slivered almonds on each cookie so they look like sand dollars. Sprinkle with cinnamon and sugar.

4. Bake the cookies at 375°F (190°C) for 7–10 minutes.

Living sand dollars are covered with velvety brown skin.



They burrow in sand on the ocean floor and eat with the hole on their underside.