**sugar-free Sugar Cookies**

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**DIRECTIONS**

**Cookie:**

1. In a large bowl, combine margarine, sour cream, egg and vanilla using a wire whisk. Stir in Splenda. Add flour, baking powder and salt. Mix gently to combine.
2. Cover and refrigerate for at least 2 hours.
3. When ready to bake, preheat oven to 375 degrees. Spray sheet pan with non-stick spray.
4. Sprinkle some flour over counter. Place dough on counter and roll out to ¼ inch thickness. Cut cookies using a 2-inch cookie cutter and place on prepared pan.
5. Bake for 10 to 12 minutes or until bottoms are lightly browned.
6. Remove cookies from pan and cool completely.

**Ingredients**

**Cookie:**

* 1 -1/3 cups margarine
* 4 tablespoons sour cream
* 2 eggs
* 3 teaspoons vanilla
* 3 cups Splenda
* 5 cups flour
* 3 teaspoons baking powder
* ½ teaspoon salt

NOTES

These cookies are healthy and tasty! Package 7 cookies in a 10 x 14 plastic bag for home delivery.

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