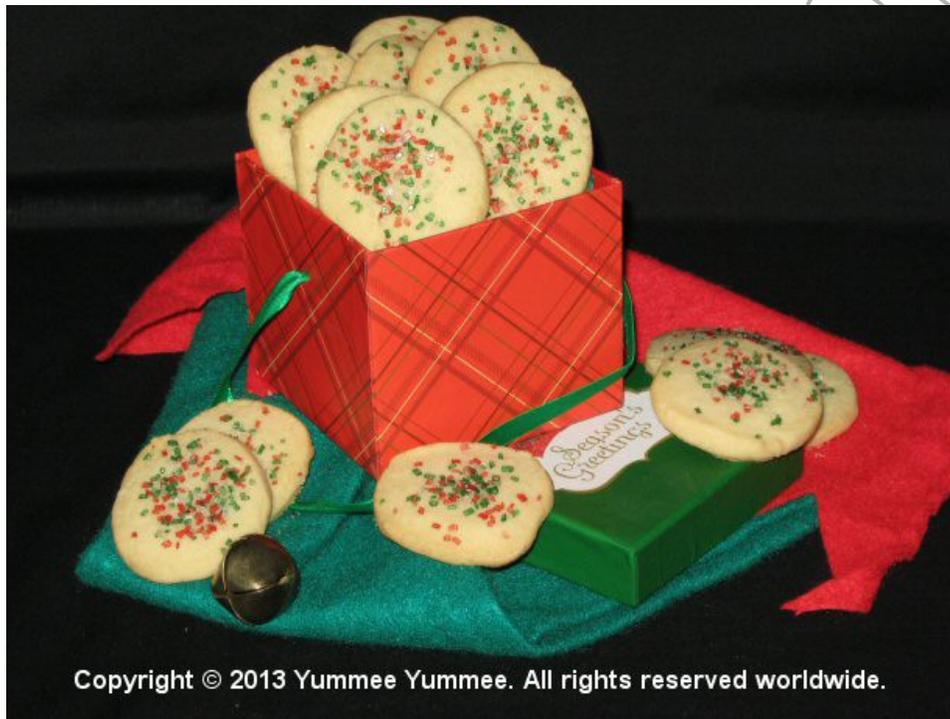


Slice and Bake Cookies



3/4 cup plus 2 tablespoons butter or margarine, softened
1/2 cup granulated sugar
1 egg
1 1/2 teaspoons vanilla extract
1 package Yumee Yumee Cookies mix
Decorative sugars

In a large bowl, beat butter until creamy. Add sugar and mix well. Add egg and vanilla. Mix well. Add Yumee Yumee Cookies mix to butter mixture. Mix well, scraping sides of bowl often.

Divide dough into 3 to 4 balls and roll into logs. Wrap each log in plastic wrap and refrigerate for 1 hour. Remove one log at a time. Slice cookies 1/4 inch thick. Place cookies onto an ungreased baking sheet about 1 inch apart. Sprinkle with decorative sugars, if desired.

Bake at 350 degrees for 7 to 8 minutes, or until cookies are slightly browned on the edges. Immediately remove cookies from baking sheet and cool on a wire rack.

Cook's Note: *Electric mixer required.* Substitute 1 1/2 teaspoons vanilla extract with 1 teaspoon vanilla extract and 1/4 teaspoon almond extract.