

## Mom's Sugar Cookies

My mom was a wonderful cook and loved making cookies. These were a family favorite—dressed up at Christmas time, decorated with red and green sugar and sprinkles. Instead of flavoring with vanilla, they are delicious flavored with some grated lemon rind and lemon flavoring. The 3 x 5 recipe card is now stained with years of use—somehow the computer loses some of that charm!! Mom's instructions start with "Mix. Sprinkle with sugar and bake at 400 degrees for 6-10 minutes."

3 ½ C flour  
1 t. baking powder  
½ t. salt

Cream together ½ C Crisco shortening and 1 stick softened butter (or all shortening—not all butter—they will be too fragile to work with). Beat in 2 eggs. Add 1 ½ t. vanilla. Stir in flour mixture. Roll cookies out on a floured pastry cloth—about ¼ inch thick or a little less., cut into shapes, carefully transfer to an ungreased cookie sheet, decorate as desired, and bake. Let set a minute or two before moving to a cooling rack.

An alternative to rolling and cutting out the cookies is to drop balls of dough onto a cookie sheet, grease the bottom of a flat glass, dip in sugar and flatten the cookies and then bake.

From Pat Oakes via Lois Winter