

Sugar Cookies

From 1960

Ingredients

- 1 cup sugar
- 1/2 cup shortening
- 1 or 2 eggs
- 1/2 cup sweet milk
- 2 cups flour
- 2 tsp baking powder
- 1 large tsp vanilla or nutmeg

Instructions

1. Mix sugar, shortening, eggs, and sweet milk together.
2. Combine flour and baking powder; add to wet ingredients.
3. Add vanilla or nutmeg.
4. Drop cookies or roll out dough - do not roll too thin.
5. Bake at 375°F oven for 10 minutes.
6. Makes 30 large cookies.

Sugar Cookies 1960
Good Fales

1 cup Sugar Wood
 $\frac{1}{2}$ in shortening

1, on 2, eggs

$\frac{1}{2}$ cup sweet milk

2 in flour

2 teasp Baking Powder

1 large teasp Vanilla
or Nutmeg

Shape the cookies
Roll not too thin

~~at 25~~ Bake
375 oven 10 min
~~over~~

Make 30 large cookies

