

GRANDMA'S SUGAR COOKIES

1. Beat together in a large bowl:

2 Cups Sugar 3 Eggs

2. Add 1 tsp. Vanilla to egg/sugar mix and set aside.
3. Mix 1 tsp. Baking Soda in 1 Cup Buttermilk. Set aside.
4. In separate bowl, blend together:

1 Cup Lard ½ tsp. Salt

1 tsp. Nutmeg 4 ½ Cups Flour

5. Add liquid (Step 3) and dry mix (Step 4) alternately to egg and sugar mix(Step 1). May need to add more flour to make a soft dough.
6. Roll out to ¼ inch thickness. Cut into shapes. Bake in 400 degree oven for about 10 minutes.

AUNT KATE'S COOKIES

1. Cream together:

½ Cup Butter

½ Cup Lard

2 Cups Sugar

Now add 2 Eggs and beat hard.

2. Mix 2 tsp. Baking Soda in ½ Cup Hot Water and add to sugar and egg mixture along with the following:
3. 1 tsp. Vanilla ½ tsp. Lemon Extract
½ lb. Raisins 1 Cup Chopped Nuts
4. Add flour to make a soft dough. Roll thin and cut into shapes.
5. Bake 12 minutes in moderate oven – 350 degrees.

AMMONIA COOKIES

1 Cup Sugar

3 tsp. Baker's Ammonia *

½ Cup Shortening, ie Crisco ½ Cup Sweet Milk

½ tsp. Salt

1 tsp. Lemon Oil **

1 Egg

Flour

1. Preheat oven to 350 degrees. Either grease cookie sheet or line with parchment paper.
2. In large bowl, cream together sugar and shortening until smooth. Beat in egg, then stir in milk and lemon oil.
3. In separate bowl, mix together crushed ammonia and 1 Cup Flour, then add to wet mixture. Gradually add more flour to make a soft dough for drop cookies. Drop by teaspoonful onto prepared cookie sheet. If you want to make rolled cookies, add more flour to roll thin and cut into shapes.
4. Bake for 16 – 18 minutes or until golden.

*Baker's Ammonia can be purchased on Amazon.com

** Lemon Oil or Lemon Bakery Emulsion can be purchased on Amazon. com

GINGERSNAP COOKIES

¾ Cup Shortening

1 Tb. Ground Ginger

1 Cup Sugar

2 tsp. Baking Soda

1 Egg

1 tsp. Cinnamon

¼ Cup Molasses

½ tsp. Salt

2 Cups Sifted Flour

Granulated Sugar

1. Cream the shortening until soft.
2. Add the sugar gradually, then the unbeaten egg. Beat the mixture until light and fluffy. Then add the molasses and beat until smooth.
3. Sift flour, soda and spices in a separate bowl. Slowly add the dry mixture to the molasses mixture.
4. Shape into small balls and roll in granulated sugar until coated.
5. Place about 2 inches apart on ungreased cookie sheet and bake in a preheated 350 degree oven for about 15 minutes.