

*Traditional Sugar Cookies **

¾ cup shortening (part butter or margarine, softened)
1 cup sugar
2 eggs
1 teaspoon vanilla or ½ teaspoon lemon extract
2 ½ cups all purpose flour
1 teaspoon baking powder
1 teaspoon salt

Mix thoroughly shortening, sugar, eggs and flavoring. Blend in flour, baking powder and salt. Cover; chill at least 1 hour.

Heat oven to 400 degrees. Roll dough 1 / 8 inch thick on lightly floured board. Cut into desired shapes. Place on ungreased baking sheet. Bake 6–8 minutes or until very light brown.

I frost mine with frosting made from powdered sugar, margarine, vanilla and milk.

**This is the recipe I use for my Christmas sugar cookies.