

Sugar Cookies

Makes 2 or 3 dozen cookies

Ingredients

- 1/2 cup shortening
- 1 cup sugar
- 1 beaten egg
- 1 tsp grated orange rind
- 1 3/4 cups flour
- 1/2 tsp salt
- 1 tsp baking powder

Instructions

1. Cream shortening, add sugar and cream together.
2. Add beaten egg and orange rind; beat well.
3. Add flour which has been sifted with salt and baking powder; beat well.
4. Chill until firm.
5. Roll thin and cut with cookie cutter.
6. Bake at 350°F for 8 to 10 minutes.

Sugar Cookies

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1 cup sugar
1 beaten egg

$1\frac{3}{4}$ cups flour
 $\frac{1}{2}$ tsp. salt
1 tsp. baking powder

1 teaspoon grated orange rind

Cream shortening, add sugar and cream together. Add beaten egg and orange rind, beat well. Add flour which has been sifted with salt and baking powder, beat well. Chill till firm, roll thin and cut with cookie cutter. Bake at 350 for 8 to 10 minutes. Makes 2 or 3 dozen cookies.

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 1/2 tsp. salt
 1 tsp. baking powder