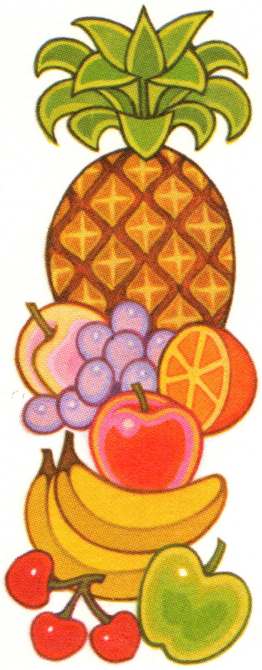
Crisp Sugar Cookies

Ingredients

- 2 1/4 cups sifted flour
- 1/2 tsp baking soda
- 1 tsp baking powder
- 1/2 cup shortening
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla
- 1 Tbsp milk

Instructions

1. Cream the shortening and sugar. Beat in the eggs, vanilla, and milk.
2. Sift together the flour, baking soda, and baking powder, and mix into the creamed mixture.
3. The dough may be wrapped in wax paper and chilled.
4. Bake in a 425°F oven for about 10 minutes.



Here's what's cookin' Crisp sugar Cookies

Recipe from: _____ Serves: _____

2 1/4 Cups sifted flour
1/2 t soda
1 t B. Powder
1/2 Cup shortening
1 Cup sugar

2 eggs
1 t. Vanilla
1 T milk

Bake in 425° oven about 10 minutes - can wrap dough in wax paper & chill.

recipecardarchive.com | RCA0011-20261018-0010

