

## GRANDMA EMERY'S SUGAR COOKIES

I never got to meet Grandma Emery, but I know I would have liked her. She sure knew how to make a sugar cookie! This is her recipe, and we use it at Christmas time and decorate the cookies with colorful sugars, candied cherries, or frost them. She used to bake dozens of them when she came to visit Deeann, her brother and sister at Christmas. She kept them in a giant cookie tin, nearly big enough to take a bath in.

### **“DRY” INGREDIENTS:**

- 1 cup Crisco Shortening (the original recipe used Oleo)
- 3 cups Flour
- 1 teaspoon Baking Soda
- 1 teaspoon Baking Powder
- 1 pinch (1/8 teaspoon) Salt

### **REMAINING INGREDIENTS:**

- 2 Eggs, well beaten
- 1 cup Sugar
- 1 teaspoon Vanilla

Mix all the dry ingredients together, and cut in the shortening until there are no pieces larger than a small pea - just like you would do for pie crust.

Add the remaining ingredients and mix well, but do not overwork the dough.

Place the dough in a zip lock bag or cover with plastic wrap and place in the refrigerator for an hour or two.

On a well floured surface, roll out the dough to the desired thickness, about 1/8 inch thick, but not more than 1/4 inch. Cut into shapes as desired and decorate beautifully...or allow your kids to do it. They may not be as pretty, but they'll taste better!

Bake at 375 degrees for 5 to 6 minutes, or until they just begin to turn golden brown around the edges. The cooking time will vary depending on the thickness of your dough.

Merry Christmas!