



ETHEL'S SUGAR COOKIES

- 3/4 Cup Shortening (Part Butter)
- 1 Cup Sugar
- 2 Eggs
- 1 Teaspoon Vanilla
- 2 1/2 Cups All Purpose Flour
- 1 Teaspoon Baking Powder
- 1 Teaspoon Salt

DIRECTIONS

1. Mix shortening, sugar, eggs and flavoring.
2. Sift flour, baking powder and salt together.
3. Blend into egg mixture.
4. Chill 1 hour.
5. Heat oven to 400 degrees.
6. Roll dough to 1/8 inch thick.
7. Cut with desired cookie cutters.
8. Bake 6 to 8 minutes.