



JELLY CENTERED SUGAR COOKIES

- 1/2 Cup Shortening
- 1 Cup Sugar
- 2 Eggs, Beaten
- 1 Tablespoon Milk
- 1 Teaspoon Lemon Juice
- 2 1/2 Cups Sifted Flour
- 2 Teaspoons Baking Powder
- Jelly or Jam

DIRECTIONS

1. Cream shortening and sugar together.
2. Add eggs, milk and lemon juice.
3. Sift flour and baking powder together.
4. Add to creamed mixture.
5. Chill thoroughly.
6. Place dough on a floured board and roll to 1/8 inch thickness.
7. Cut with a round cookie cutter and place half of the rounds on greased cookie sheets.
8. Place a teaspoon of jam in the center of each round.
9. Top with remaining rounds.
10. Press edges together with a fork.
11. Sprinkle lightly with sugar.
12. Bake in a 350 degree oven for 15 minutes.