



## CRISSCROSS COOKIES

- 4 Cups Sifted Flour
- 1 1/2 Teaspoons Baking Soda
- 2 Teaspoons Cream of Tartar
- 1 Teaspoon Salt
- 1 1/3 Cups Shortening
- 2 1/2 Cups Packed Brown Sugar
- 1 1/2 Teaspoons Vanilla
- 1 Teaspoon lemon Extract
- 3 Eggs, beaten

## DIRECTIONS

1. Sift together the flour, baking soda, cream of tartar and salt.
2. Cream shortening.
3. Add sugar gradually.
4. Add vanilla, lemon and eggs, beat until light and fluffy.
5. Add flour and mix until smooth.
6. Chill several hours.
7. Roll level tablespoons of dough into balls the size of a walnut.
8. Place in greased baking sheet and press lightly with tines of a fork making a crisscross pattern.
9. Bake in a 375 degree oven for 8 to 10 minutes.