



HONEY COOKIES

- 5 Cups Sifted Cake Flour
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon Cinnamon
- 1/2 Teaspoon Nutmeg
- 1/2 Teaspoon Cloves
- 1/2 Teaspoon Salt
- 2/3 Cup Shortening
- 1/2 Cup Sugar
- 1 Cup Strained Honey
- 1 Egg
- 1/2 Cup Sour Milk

DIRECTIONS

1. Sift dry ingredients together.
2. Cream shortening with sugar.
3. Add honey and blend well.
4. Beat egg with milk.
5. Add dry ingredients alternately with milk to creamed mixture.
6. Chill.
7. Roll 1/4 inch thick.
8. Cut with desired cutter.
9. Bake in a 350 degree oven for 20 minutes.