
Sara's Sugar Cookies

From my daughter, Sara, and she got it from her friend Stephanie.

Internet address:



2/3 cup shortening

1 cup sugar

1 teaspoon vanilla

1 large egg

4 teaspoons milk

2 cups all-purpose flour

1 1/2 teaspoons baking powder

1/4 teaspoon salt

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 36

1. Cream together shortening, sugar, vanilla, egg and milk, until fluffy and light. (If you want to color the dough, do so at this point - in this case it was orange - a mixture of red and yellow.)
2. Combine flour, baking powder and salt. Fold into creamed mixture. Chill dough several hours or overnight (covered).
3. Cut dough into 4 sections and roll out on floured board and cut into desired shapes. Place on cookie sheets, decorate as desired and bake at 375°F for 8-10 minutes. Cool cookies on a rack. If you want softer cookies, roll the dough a bit thicker. If you prefer more crispy cookies, roll the dough a bit thinner and bake them until you can barely see a hint of golden brown. Definitely do not over-bake them. The yield is an estimate - it depends on how thick or thin you roll the dough, and what kind of cookie cutters you use. We got a yield of about 36 3-inch wide cookies.

Yield: 36 cookies

Per Serving (excluding unknown items): 83 Calories; 4g Fat (43.2% calories from fat); 1g Protein; 11g Carbohydrate; trace Dietary Fiber; 6mg Cholesterol; 38mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 1/2 Other Carbohydrates.