

# CRISP SUGAR COOKIES

*Our family has made this recipe for at least four generations.*

Beat together

½ cup **Shortening**  
1 cup **Sugar**  
1 teaspoon **Vanilla Extract**  
2 **Eggs**

Add

2½ cups **Flour**  
Generous ¼ teaspoon **Nutmeg**  
½ teaspoon **Salt**  
1 teaspoon **Baking Powder**

Roll cookie dough\* on a surface dusted with

**Powdered Sugar\*\***

When dough is rolled quite thin, cut it into desired shapes. Cookies may be left plain for frosting, or before baking cookies may be sprinkled with

**Granulated Sugar or  
Colored Sugar**

Bake cookies for 5 - 7 minutes at 400°, depending on thickness. Be careful not to burn.\*\*\*

\* The original recipe calls for chilling the dough before rolling, which probably makes it easier to handle. I wouldn't know, since I'm too impatient to wait. I roll the dough immediately.

\*\* The original recipe suggests using flour on your rolling surface. Decades ago, I began to substitute powdered sugar, since it doesn't make the dough as dry (especially when scraps are rolled out a second time).

\*\*\*To keep sugar from building up on the cookie sheet, use parchment paper on the sheet, or scrape it with a pancake turner after removing each batch from the oven.