

# GRANDMA'S SUGAR COOKIES



Eat immediately or freeze for another time - Yum!

## IN ONE BOWL

- 3 cups of flour
- 1 teaspoon of baking soda

## IN ANOTHER BOWL:

- first mix:
- 2 eggs
  - 4 tablespoons of evaporated milk
  - 1 teaspoon vanilla
  - ¼ teaspoon salt

- then add:
- 1¼ cups of sugar
  - 1 cup of Crisco Shortening

## DIRECTIONS:

1. blend well with a mixer till smooth
2. gradually add the flour mixture and blend
3. refrigerate dough at least 4-6 hours. overnight works too
4. remove from fridge and roll dough into 1 1/2 inch balls (about the size of a small golf ball). Roll in a bowl of sugar then place on an ungreased cookie sheet
5. flatten each ball with a glass that has been dipped in sugar
6. bake at 375° until lightly golden brown, approximately 7-10 min.
7. immediately remove from pan and set to cool

For extra sweetness: frost with Duncan Hines Creamy Home Style Cream Cheese Frosting

Recipe compliments of: 

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