

Brown Sugar Cookies

Ingredients

- 1 cup shortening
- 1 cup brown sugar
- 1/2 cup White Sugar
- 2 eggs
- 1/2 cup sour milk (buttermilk is best)
- 1 tsp baking soda and baking powder - each
- 4 cup flour
- 1/4 tsp salt
- 1 pinch nutmeg
- 1 dash lemon flavoring

Instructions

Mix together all dry ingredients except for the flour. Cut in the brown sugar and the shortening. Beat the eggs, add the eggs and the milk. Add flour a little at a time to make a soft dough. will use between 3 1/2 cups and 4 cups flour. Spoon onto a cookie sheet and bake at 375 for 8-10 minutes.

Summary

Yield: 2

Source: Maxine Peters

Prep Time: 1 hour

Category: Cookies & Bars

Cuisine: American