

# 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