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 ٠ •
- 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