

Sugar Cookies Old Fashioned

1 STICK SALTED BUTTER (ROOM TEMP.)

1/2 CUP SHORTENING

2 CUPS SUGAR

1/2 TSP. SODA

2 EGGS

1 TBSP. VANILLA EXTRACT

1/4 TSP. BUTTER EXTRACT

3 CUPS OF ALL-PURPOSE FLOUR

Cream butter and shortening until it looks like mayonnaise. Add sugar, soda, eggs and extracts and beat until fluffy. Now add flour 1/2 cup at a time-beating after each addition.

Refrigerate Dough if making cut out cookies. Take dough out and roll out on a floured surface until thin. Cut with cookie cutters and place on greased cookie sheet. Bake at 375 degrees for 10 minutes.

Sugar Cookies: Drop by small teaspoons onto baking sheet sprayed with cooking spray- bake at 375 degrees for 12 minutes. Sugar cookies should be brown around the edges! Optional: Sprinkle with sugar crystals.