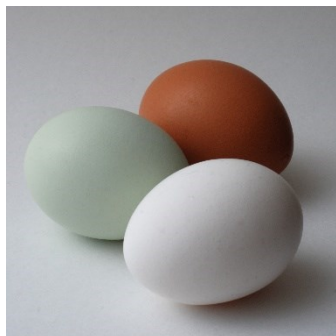


Tea Cakes: Maw Maw's

1 CUP SHORTENING
1 1/4 CUP SUGAR
3 LARGE EGGS
1 TSP. VANILLA EXTRACT
3 CUPS SELF-RISING
FLOUR



Cream Shortening and sugars, then add eggs and remaining ingredients. Mix for 2 minutes.

Spray baking sheet. Drop cookie dough on tray 1.5 inches apart. Bake for 12 minutes @ 350 degrees.

Cook these until nice and brown on bottom. They will be crunchy and taste just like the ones your granny made when you were a kid. You will still have a hard time keeping your hands out of the cookie jar... Tammy

"For even crunchier cookies, refrigerate dough. Use refrigerated dough and bake...Chris"