

Gramie's Sugar Cookies

Ingredients:

- 4 ½ cups flour
- ½ tsp. salt
- 1 tsp. baking soda
- 1 ½ cups sugar
- dash of nutmeg (optional)
- 1 cup shortening, butter, or margarine
- 3 medium eggs (or 2 large), unbeaten
- 1 tsp. vanilla
- ½ tsp. lemon (or ¼ tsp. almond)

Directions:

1. Sift together flour, salt, baking soda.
2. Cream together sugar, shortening, flavorings, and eggs.
3. Combine the two mixtures.
4. Wrap the dough in wax paper and chill, but do not freeze. The dough can also be used without chilling.
5. Roll on a lightly floured board until dough is a little more than 1/8 inch thick.
6. Use regular cookie cutters and sprinkle cutout cookies with colored sugars. Or, because the consistency of the dough is very good to use with depressed or molded cutters, and very easy to work with, it makes it fun to make "special cookies." After cutting shapes, return dough to the cutter and press gently, using your thumbs to make impressions. (Be sure to dip cutter in flour.)
7. Bake on ungreased cookie sheet at 350 (preheated) for ten minutes, or until lightly browned. As this is a basic sugar cookie dough, frosting or sugars are needed to enhance the flavor.