

Old-Fashioned Sugar Cookies

1 cup sugar

½ teaspoon salt

2 2/3 cups flour

½ teaspoon baking soda

½ cup shortening

½ cup butter

1 egg

3 teaspoons milk

1 teaspoon vanilla or lemon extract

Sift into a large bowl, flour, sugar, salt and soda. Cut in shortening and butter until mixture is like meal. Add egg, milk and vanilla and mix well.

Roll dough out on lightly floured board and cut in desired shapes. Bake on greased (or parchment lined) cookie sheet for 8-10 minutes in a 325°F oven, or until golden brown. Cool completely and decorate if desired.

Note: If dough is too soft, refrigerate dough for about 1 hour before rolling out. Yield 3 ½ to 4 dozen cookies.