From Better Homes and Gardens 1968 cookbook:

Sugar Cookies

2/3 cup shortening

3/4 cup granulated sugar

1 teaspoon vanilla

1 egg

4 teaspoons milk

2 cups sifted all purpose flour

1 1/2 teaspoons baking powder

1/4 teaspoon salt

oven 375 degrees

Thoroughly cream shortening, sugar, and vanilla. Add egg; beat till light and fluffy. Stir in milk. Sifte together dry ingredients; blend into creamed mixture. Divide dough in half. Chill 1 hour.

On lightly floured surface, roll to 1/8 inch thickness. (Chill other half till ready to use) Cut in desired shapes with cutters. Bake on greased cookie sheet at 375 degrees about 6 to 8 minutes. Cool slightly, remove form pan. Makes 2 dozen.









