

Cookies

Sugar

Cut-Out Cookies

Top 10 !!!!!!! This recipe comes from my Grandmother, Margaret Merkel. I remember decorating the cookies, while my mother and grandmother made them.

2 cups sugar

1 cup butter

4 eggs

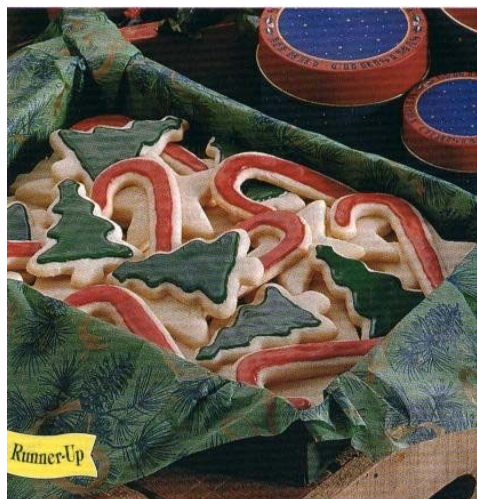
1 tsp. soda in 1 tsp. vinegar

1 tsp. vanilla

1/2 tsp. salt

4-1/2 cups all-purpose flour

Frosting or colored sugars



In a large mixing bowl, cream sugar and butter.

Add eggs, soda, dissolved in vinegar, vanilla and salt. Mix well.

Gradually add flour to creamed mixture. Batter will be stiff; using floured hands form a ball; wrap in wax paper and place in refrigerator at least 1 hour.

Cooled cookie batter makes cookies flaky and plumper.

Roll out 1/4 of cookie batter on a lightly floured surface to 1/8-inch thickness.

Cut with cookie cutters dipped in flour.

Place 1/2-inch apart on greased baking sheets.

Sprinkle with colored sugar and decorate.

Bake at 350 degrees for 8 - 10 minutes or until the edges just begin to brown.

Remove cookies immediately from pans on wire racks and cool completely before storing.

Repeat with remaining cookie batter.

Yield: about 13 dozen.

Note: After 8 minutes in oven reverse cookie sheets. This trick makes the cookies on the bottom brown evenly and makes the cookies crisper.

Frosting: Mix together 2 cups confectionery sugar, 3 Tb. evaporated milk, 1 tsp. vanilla. Divide into separate bowls; add different food colors and frost cooled un-decorated cookies.