








Rolled Cookies

These were always my mom's favorite cookies. My artistic son had a great time decorating them for her in his own unique styles. One year, she kept going on about one cookie in particular, not wanting to eat it because of how elaborately he had decorated it. We shared many special moments talking about the decorations and it enabled my son to connect in a special way with his Granny who lived far away.

Ingredients

-  1 Cup Shortening (I use Butter)
-  1 Cup Sugar
-  2 Eggs, beaten
-  1 1/2 Teaspoon Vanilla Extract
-  2 1/2 Cups Flour
-  1 Teaspoon Baking Powder
-  1 Teaspoon Salt

Directions

- ★ Mix Dry ingredients together and set aside
- ★ Cream the Butter and Sugar
- ★ Beat in Eggs
- ★ Add in Vanilla
- ★ Blend in Dry Ingredients.
- ★ Divide Dough in half and wrap in plastic wrap
- ★ Chill
- ★ Roll out dough, to a 1/8 - 1/4 inch thickness
- ★ Using cookie cutters, cut out cookies
- ★ Decorate as desired
- ★ **Bake 350°** for 10 minutes or until done




Mom's Rolled Cookies Recipe

Roller Cookies

1 cup shortening	2
1 cup sugar	2
2 egg beaters	4
1 1/2 teasp. vanilla	3
2 1/2 cups flour	5
1 teasp. baking powder	2
1/2 teasp. salt	1

Cream shortening + sugar together thoroughly. Add beaters, eggs + vanilla. Sift together
one



flour, baking powder, + salt. Add to first mixture. Chill in refrigerator. Roll out dough; cut with cookie cutter. Place on a cookie sheet + bake in 350° F oven for 10 min. or until golden brown. Makes about 5 dozen small cookies.

Decorate as you like
or flavor as you like

