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## Grandma's Sugar Cookies

*Not real sweet but a great dunking cookie*

This recipe was passed down from my Grandmother's Grandmother. Her recipe called for "tins" as the measurement. We found a tin which was home forged and found that it equals 1 2/3 Cups. Regular spoons were used for the spices which is why all measurements are rounded. Bacon fryings were used in most of the cookies giving just a hint of a different taste but most importantly, keeping the cookies soft. Flour in the recipes rarely had measurements as good cooks were supposed to know when the dough was right. My grandmother, Marjorie Fowler, always had these in a large lard can on her enclosed back porch. There were always three cans of cookies (sugar, gingerbread and oatmeal) and a pressure cooker filled with home grown and popped, popcorn.

Quantity	Ingredients	Preparation Notes
1 2/3 Cups	Sugar	• Cream sugars and shortening in a large bowl.
1 2/3 Cups	Brown Sugar	• Add eggs
1 2/3 Cup	Lard or Fryings (Crisco will work)	• Add Nutmeg and salt
2	Eggs	• Add Buttermilk
1 tsp	Nutmeg - rounded	• Mix soda in 2 Tablespoons of water to dissolve and add
1 tsp	Salt	• Mix baking powder into a little flour to thicken then add
1 pt	Buttermilk	• Add enough flour to be able to have dough form a ball and roll-out.
1 tsp	Soda - rounded	• Use a large round cookie cutter or large canning jar ring to cut out cookies.
1 tsp	Baking Powder rounded	• Place cookies on greased cookie sheet about one inch apart.
	Flour (Enough to roll out dough)	• Place a raisin in the center of each cookie and dust with regular or colored sugar
	Raisins	• Bake at 400 degrees until the edges of the cookies are a light brown and a fingerprint does not remain when touched.
		• Store in airtight container.