

Drop Sugar Cookies

Recipe Bio

These drop sugar cookies are mixed, creamed, and baked at a higher temperature for a lightly crisp edge and soft center. Shaped with a spoon and flattened with a sugared glass, they were a simple, everyday cookie.

Drop Sugar Cookies

Have all ingredients at room temperature.

Sift together 2-1/2 cups all-purposed flour(sifted),

1/2 tsp. soda

3/4 tsp. salt

Cream together (thoroughly) { 1/2 cup butter or margarine }
1/2 cup shortening }
1 cup sugar
1 tsp. vanilla

Add - - - - 1 egg

Cream until mixture is fluffy.

Stir in dry ingredients until mixture is smooth.

~~Blend in 2 tbs. milk.~~

Drop by scant teaspoonfuls onto ungreased cookie sheet; flatten with bottom of water glass which has been dipped in sugar. Bake in a 400 degree (hot) oven about 12 minutes. Yield about 5 1/2 dozen 2-inch cookies.

NOTE: Recommend 350-375 degree oven for from 8 to 10 minutes for small size cookies.