

Ella's Drop Sugar Cookies

Butter and shortening give these simple sugar cookies a tender texture, while a sugar-dipped glass gives each one its finishing touch. Ella's handwritten recipe makes a generous batch—about 5 1/2 dozen cookies—with the wonderfully vague instruction of simply adding “tsp vanilla.”

Drop Sugar cookies
2 1/2 c sifted a.p. flour
1/2 Tsp soda
3/4 " salt
Cream in 1/2 c butter
+ 1/2 c shortening & 1 c
sugar + Tsp vanilla.
Add 1 egg & cream
until mixture is
fluffy.
Stir in dry ingred.
until mixture is
smooth & blend in
2 Tbsp milk.

Drop by Tsp fulls
on ungreased cookie
sheet.
Flatten with bottom
of glass which has
been dipped in sugar.
Bake at 400° for
12 min. Makes
5 1/2 dozen 2 in cookies.

2 & 1/2 c sifted AP flour

1/2 tsp soda

3/4 tsp salt

Cream in

1/2 c butter

1/2 c shortening

1 c sugar

tsp vanilla

Add 1 egg & cream until mixture is fluffy.

Stir in dry ingredients until mixture is smooth & blend in 2 Tbsp milk.

Drop by Tsp fulls on ungreased cookie sheet.

Flatten with bottom of glass which has been dipped in sugar.

Bake at 400° for

12 min.

Makes 5 & 1/2 doz 2 in cookies

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