

Ethel's Sugar Cookies

$\frac{3}{4}$ cup shortening (part butter or margarine)

1 cup sugar

2 eggs

1 tsp vanilla (or other flavoring)

2 $\frac{1}{2}$ cups all-purpose flour

1 tsp baking powder

1 tsp salt

Mix shortening, sugar, eggs and flavoring thoroughly. Measure flour by dipping method or by sifting. Stir flour, baking powder and salt together. Blend in. Chill at least one hour. Heat oven to 400 degrees. Roll dough $\frac{1}{4}$ " thick on lightly floured board. Cut out desired shapes. Place on un-greased baking sheet. Bake 6-8 minutes or until cookies are a delicate golden color. Makes about 4 dozen.