

Quick Sugar Cookies

- 1/2 cup shortening
- 1 cup white sugar
- 1 medium egg
- 1 tablespoon milk
- 1 teaspoon vanilla
- 1/4 teaspoon almond flavoring (optional)
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1-1/2 cups flour

In a medium sized bowl cream together the shortening and sugar. Beat it until it is smooth and fluffy. Add the egg, milk and vanilla, mixing well. Stir in the salt, baking powder and flour. Blend it all up until it makes a nice smooth dough. Drop the mixture by small spoonfuls onto an oiled cookie sheet. Bake at 375° for about 8 to 10 minutes.

If desired, you can color the dough with food coloring for special occasions. You can also form them into small balls and roll them in a little granulated sugar right before baking.

I love this recipe because it is so easy to prepare. I think it goes together even faster than most cookie mixes. It is cheap and easy too, costing only about 50¢ to 60¢ for the whole batch. If desired, this recipe can easily be doubled.