

Great Grandma's Big Old Fashioned Sugar Cookies

1 ½ cups of white sugar
1 cup (or stick) of Crisco shortening
1 egg
1 cup of Buttermilk
1 teaspoon salt*
1 teaspoon vanilla
1 teaspoon baking soda*
3 ½ cups of flour (***if using self rising flour, leave out the salt and baking soda!**)

Preheat oven to 350 degrees

Cream the sugar, shortening and egg till fluffy. Pour the buttermilk into the 1 cup measure and add 1 teaspoon vanilla, set aside.

If not using self rising flour then mix the flour, salt and baking soda together and mix alternately with the buttermilk/vanilla mixture with an electric mixer till all is combined.

*Place by Tablespoons or small scoop onto a cookie sheet lined with parchment paper. Sprinkle some sugar on top of the cookies and press down some.

Bake in 350 degree oven for approx 10 minutes. **Do not overbake!!** They don't get brown.... just around the edges and on the bottoms!

Let cookies rest on cookie sheet for a couple of minutes before taking them off.

This recipe makes 3 dozen cookies

***Special Notation:**

The dough will not be real stiff, so don't let that throw you. Cookies will spread out some while they are baking, so make sure you leave at least 2-3" between cookies. These cookies stay soft and are cake-like. They don't get hard. You can also frost them with icing if desired.

This is a large soft sugar cookie like your Grandma used to make.....or like mine did!!!
Enjoy!