



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Soft Southern Buttermilk Sugar Cookies

2 cups of granulated sugar
1 cup of Crisco Shortening
2 Large Eggs
1 cup of Buttermilk
1 teaspoon of Baking Soda
1 teaspoon of vanilla
1 teaspoon salt
2 teaspoons of Baking Powder
4 cups of Un-sifted all purpose Flour

Cream sugar and shortening and eggs until well blended. Dissolve the baking soda into the buttermilk and add to creamed mixture. Add vanilla. Mix well.

In separate bowl combine the flour, baking powder, and salt.

Add the dry ingredients to the creamed mixture and mix well.

Chill cookie dough overnight!

Roll cookie dough out and cut with cutters. Bake 10-12 minutes in a 375 degree oven, until just set and golden on the bottoms.

Cookies are good frosted and keep well in a tight container! If you don't frost them, you can sprinkle a little sugar on them before baking!

Do Not Overbake these cookies!!