

William & Greg Family Recipes

Sugar Cookies

Anna Jean (Kates) Gardner

1 C. Soft Butter
1½ C. Sugar
2 Eggs
4½ C. Shifted Flour
1 tsp. Baking Soda
1 tsp. Baking Powder
1 tsp. Salt
½ tsp. Nutmeg
1 C. Buttermilk
1½ tsp. Vanilla

Preheat oven to 375°F, and bake on cookie sheet for 12 minutes.

Cream butter with sugar until fluffy. Add eggs one at a time, beating after each addition. Add sifted dry ingredients alternately with buttermilk, mixing after each addition until smooth. Blend in vanilla. Wrap in waxed paper and chill until firm. Roll on floured board to ¼" thickness. Cut with a 3" cutter. Put on an ungreased cookie sheet and sprinkle with sugar before baking.