

Grandmother's Cookies



These cookies are a family recipe my mum got from her mum, and so on. They are typical sugar cookies, but a hint of almond extract makes them positively delectable! They are a perfect treat for any celebration.

- Preparation time: 1 hr 15 minutes
- Bake time: 8-10 minutes
- Total time: 1 hr 20 minutes
- Yields: about 50 cookies

Ingredients:

- 2 eggs
- 2 cups white sugar
- 1 cup shortening
- 1 cup milk
- 1/4 tsp. salt
- 1 tsp. vanilla extract
- 1 tsp. almond extract
- 6-7 cups flour
- 1 tsp. baking soda

Step 1: Preheat your oven to 375° C. In a large bowl, combine the eggs, sugar, shortening, milk, vanilla extract and almond extract. Add four cups of flour, salt, and baking soda. Slowly add 2-3 cups of flour until the dough has a thick but rollable consistency. Mix well. Cover the dough with plastic wrap and leave it to chill in a refrigerator for one hour.

Step 2: On a nonstick mat or clean, floured surface, roll out the dough 1/4 inch thick. Cut into circles, or any shape, really, with cookie cutters. If you are using circle cutters, use ones with approximately a 7-centimetre diameter.

Step 3: Place the cookies 1-2 inches apart on ungreased baking sheets. The cookies do not grow or rise much as they bake, so they do not need to be placed very far apart. Bake for 8-10 minutes, until they are firm and the undersides are golden-brown.

Step 4: After letting the cookies cool for at least 10 minutes, ice the cookies. You can add sprinkles or coconut if you like. It's up to you; get creative! For the icing, use 1 1/2 cups of icing sugar, a tablespoon of butter, and a little bit of milk. Add the milk in small portions so that the icing doesn't get too runny! If it does, just add more icing sugar.

Your cookies are now complete! I hope you enjoyed this cookie recipe!