

Aunt Ruths Sugar Cookies

Ruth Fegers - Pembroke Pines, FL

SINGLE BATCH

2/3 cup shortening
1 cup sugar
1/4 teaspoon salt
1 egg, room temperature
2 1/4 cups flour
1/4 teaspoon baking soda
2 teaspoons baking powder
1 teaspoon vanilla
1/4 teaspoon nutmeg
1/4 cup milk, room temperature

DOUBLE BATCH

1 1/3 cups shortening
2 cups sugar
1/2 teaspoon salt
3 eggs, room temperature
4 1/2 cups flour
1/2 teaspoon baking soda
4 teaspoons baking powder
2 teaspoons vanilla
1/2 teaspoon nutmeg
3/4 cup milk, room temperature

TRIPLE BATCH

2 cups shortening
3 cups sugar
3/4 teaspoon salt
4 eggs, room temperature
6 3/4 cups flour
3/4 teaspoon baking soda
6 teaspoons baking powder
3 teaspoons vanilla
3/4 teaspoon nutmeg
3/4 cup milk, room temperature

Preheat the oven to 375 degrees.

In a bowl, combine all of the ingredients. Mix well.

Drop the batter in tablespoonfuls on a greased baking sheet.

Bake for 8 minutes. Cool.

Per Serving (excluding unknown items): 18994 Calories; 890g Fat (41.9% calories from fat); 239g Protein; 2532g Carbohydrate; 50g Dietary Fiber; 1754mg Cholesterol; 11752mg Sodium. Exchanges: 84 1/2 Grain(Starch); 6 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 169 1/2 Fat; 81 1/2 Other Carbohydrates.