

# RECIPES FROM *Aunt Chick's*<sup>™</sup> PIES COOKBOOK

The following are the two cookie recipes from Aunt Chick's Pies Cook Book. These recipes are not ideal for the Aunt Chick's Cookie Cutters but I felt they should be included in this section. That way it gives you an idea where the recipe started from and how far she came.

Use pastry canvas, rubbed full of flour, firmly rolled in with knit covered rolling pin. Chill dough. Roll only about 1/3 of dough at a time. Pick up scraps around the cookies. This makes it possible to pick up less flour and easier to pick up the cookies. Knit cover to pin is rubbed full of flour, INTO it. not loose on it.

## **CRISP SUGAR COOKIES:**

1. Combine 2 cups sifted, measured, blended, flour, 4 tsp baking powder (I suggest using less maybe 2 tsp, this may be a miss print), 1 tsp salt, 1 tsp spice, if that is the desired flavoring. If not, use extracts..
2. Cream together 1 cup sugar, 1/2 cup shortening, adding 2 well beaten eggs, and sifted dry ingredients.
3. Roll thin as desired. Bake on gresed cookie sheet for 10 minutes in 400 degree oven. Remove from sheet immediately after removal from oven.

## **SOFT SUGAR COOKIES:**

1. Combine in same manner 1/2 cup sugar, 1 egg, 1/4 cup milk, and 1/4 tsp nutmeg or 1/2 tsp vanilla.
2. Sift together 2 tsp baking powder and 2 1/4 cups flour.
3. Mix together and roll thin as desired.
4. Bake on greased cookie sheet for 10 minutes in 400 degree oven. Remove immediately after removal from oven.