

Aunt Chick's™ NO-FAIL COOKIES

SIFT AND MEASURE

4 ½ cups flour
¾ teaspoon salt

CREAM TOGETHER

½ cup shortening
½ cup butter or margarine
1 ½ cups sugar
3 eggs
1 tsp almond extract
2 tsp vanilla

Combine mixtures. Divide into 3 pieces and roll dough in waxed paper and chill. Roll out on pastry cloth and cut dough into cookies. Bake at 325 to 350 degrees until done. (approximately 10 to 12 minutes).

NOTES: If you wish to make colored dough, mix color into dough just before rolling dough in waxed paper. Colored dough should bake at only 325 degrees to help dough retain its color.

Variations can be made on this recipe. You may add to dry ingredients 1 ¼ teaspoon baking soda for a bit flakier cookie, but this does cause a little loss of detail on the finished cookies. You can also substitute lemon extract for the almond and vanilla flavorings.

For easier cookie release - dough must be kept chilled. If cookie dough tends to stick, be sure cutter is clean. Occasionally, due to different egg sizes, it is necessary to work a little extra flour into your cookie dough if it is too sticky to release easily from your cutters.