

Silly sugar cookies

*1/2 cup sugar, 1 cup butter, 2 eggs, 3/4 cup cornstarch, 1/2 teaspoon soda
1/2 teaspoon cream tartar, flour*

THE BERLIN COOK BOOK.

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SUGAR COOKIES

MRS. CHAS. ADLOFF.

1 1/2 cups sugar, 2 eggs, 1 teaspoon soda, 1 cup butter, 1/2 cup sour milk. Mix with flour just so you can roll. Then sprinkle with sugar and bake.

COOKIES

SUSAN SCHWARTZ.

2 eggs, 1/2 cup of butter or 1/2 lard with butter, 1 cup white sugar, flavor with lemon, 3 teaspoons baking powder, sifted with flour to roll.

COOKIES

ADDIE M. WEAVER.

3 cups flour, 3 tablespoons baking powder, 1/2 teaspoon salt, 1 large cup brown sugar, 1 cup butter, 2 eggs and milk enough to wet it. Flavor to taste with vanilla.

SOFT COOKIES

MARY SCHWARTZ.

1 heaping cup of butter, 1 1/2 cups white sugar, 2 eggs, 3 tablespoons sour milk, a small teaspoon of soda, flour to roll, sprinkle with sugar.

MOLASSES COOKIES

MRS. JUL. HAGEN.

4 eggs, 2 cups brown sugar, 3 cups molasses, 1 tablespoon soda, 1 tablespoon ginger, cinnamon, cloves, allspice. Flour to roll.

BOSTON COOKIES

MRS. J. COOK.

1 cup butter, 1 1/2 cups sugar, 3 eggs, 1 teaspoon soda, dissolved in 1 1/2 tablespoons hot water, 3/4 cups flour, 1/2 teaspoon salt, 1 teaspoon cinnamon, 1 cup walnuts, 1/2 cup currants, 1/2 cup raisins. Cream butter and sugar together, add egg well beaten. Sift in flour, salt, cinnamon. Then add walnuts, raisins and currants chopped fine. Beat well, drop by spoon and bake in moderate oven. *1 cup dates*