

## Jo's Rolled Sugar Cookies

These are the old-fashioned sugar cookies that we make for any cookie cutter cookies. You can add food coloring for orange pumpkins or fall leaves, or decorate with icing and sprinkles for Christmas. A great all-around cookie.

Oven: 375° F

Ingredients:

Cream together:

2/3 Cup shortening (or coconut oil)

2/3 Cup sugar

Sift together:

2 Cups sifted GWG pastry flour

1 1/2 teaspoons baking powder

1/4 teaspoon salt

Add:

1/2 teaspoon grated orange peel

1/2 teaspoon vanilla

1 egg

4 teaspoons milk

Stir dry ingredients into creamed mixture until thoroughly mixed. Chill for 1 hour or more. Roll 1/8" thick and cut into desired shapes. Cook on ungreased baking sheet for 7 minutes or until edges are slightly brown. Cool on baking sheet for 1 minute, then remove with spatula to a wire rack. Can be stored in airtight container for a week or more.