

Christine's Favorite Sugar Cookies

~A recipe from the personal cookbook of Christine Hughes

Ingredients:

- 1/2 Cup Salted Butter (softened)
 - 1/2 Cup Butter Flavored Crisco
 - 2 Cups Granulated Sugar
 - 2 Eggs
 - 1/3 Cup Buttermilk
 - 2 Tbsp Mexican Vanilla
- Blend until Creamy (Not Chunky)

Add:

- 1/2 tsp Salt
- 1 tsp Baking Powder
- 1 tsp Baking Soda
- 1 1/2 tsp Ground Cardamom
- 4 Cups Flour (May need an extra 1/4 cup)
Not Sifted - Scooped from container.

Directions

Blend the first set of ingredients until creamy (not chunky), then add the rest of the ingredients.

Place in Ziploc bag and chill for about 20 min in freezer.

Roll out and Cut into shapes, place on non-greased cookie sheet.

Bake at 350° for 8-10 minutes, till edges are light brown.



Compliments of

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