

Sour milk cookies.

1 cup sugar
2 eggs - $\frac{3}{4}$ cup lard
1 heaping tsp baking powder
1 level tsp soda
 $\frac{3}{4}$ cup sour cream - salt-flavoring

McCall's Old-Fashioned Sour Cream Cookies

3 cups sifted all-purpose flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 cup butter or regular margarine, softened
1 $\frac{1}{2}$ cups sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla (or 2 teaspoons grated lemon peel)
FOR THE TOPPING:
 $\frac{1}{2}$ cup sugar
1 teaspoon ground cinnamon

1. Sift flour with baking powder, baking soda, and salt; set aside.
2. In large bowl of electric mixer, at medium speed, beat butter, sugar, and eggs until light and fluffy.
3. At low speed, beat in sour cream and vanilla until smooth.
4. Gradually beat in flour mixture until well combined. Refrigerate 1 hour.
5. Meanwhile, preheat oven to 375 degrees F. Lightly grease cookie sheets.
6. Drop batter by slightly rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets.
7. For the topping, combine $\frac{1}{2}$ cup sugar and cinnamon. Sprinkle a little on unbaked cookies.
8. Bake 10 to 12 minutes, or until golden-brown. Remove to wire rack; cool.

