



# Nana's Sugar Cakes



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- 2 cups sugar
- 1 cup Crisco
- 3 eggs
- 16 oz. sour cream
- 1 teaspoon vanilla
- 4 cups flour
- 1 teaspoon baking soda
- 2 teaspoons baking powder
- 1/3 teaspoon salt (use overflowing 1/4 teaspoon)

Cream (completely blend) sugar and Crisco. Add eggs and beat. Add dry ingredients alternatively with sour cream and vanilla. Drop by teaspoon on baking sheet. Sprinkle top of cookies with a small amount of granulated sugar (red and green sprinkles for Christmas-time). Bake at 375 degrees for 12 minutes. Do not cook so long that the cakes become browned.