

Old-Fashioned Cracked Sugar Cookies

1 cup shortening	2 cups all-purpose flour
1 cup sugar	2 teaspoons baking soda
½ cup firmly packed brown sugar	½ teaspoon salt
1 large egg	2 teaspoons cream of tartar
1 teaspoon vanilla extract	Sugar

Beat shortening at medium speed of an electric mixer until fluffy; gradually add 1 cup sugar and brown sugar, beating well. Add egg and vanilla; beat well. Combine flour, soda, salt, and cream of tartar; gradually add to creamed mixture, beating well after each addition.

Shape dough into 1-inch balls; roll in additional sugar. Place 2 inches apart on ungreased cookie sheets. Bake at 350° for 10 to 12 minutes. Cool 2 minutes on cookie sheets; remove to wire racks, and let cool completely. Yield: 5 dozen.

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Hopewell Heritage

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