

COOKIES

Sugar Cookies

Old-fashioned sugar cookies are sweet, rich, and delectable, the essence of what a "plain" cookie should be.

(ABOUT 40 COOKIES)

¼ pound (115 g) butter
¾ cup (150 g) sugar
1 egg
½ teaspoon vanilla

1 tablespoon cream or milk
1¼ cups (175 g) flour
⅛ teaspoon salt
¼ teaspoon baking powder

Preheat the oven to 350°F (180°C). Cream the butter, then gradually add the sugar, beating until light. Add the egg, vanilla, and cream or milk, and beat thoroughly. Mix the flour, salt, and baking powder together, add to the first mixture, and blend well. Arrange by teaspoonfuls on cookie sheets, 1 inch apart. Bake for 8–10 minutes or until lightly browned.

The Fannie Farmer Cookbook,
12th edition, Revised by
Marion Cunningham and
Jeri Laber,
Alfred A. Knopf,
New York, c1979

Almond Spice Cookies. Fold $\frac{1}{3}$ cup finely chopped, blanched almonds, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon ground cloves, $\frac{1}{2}$ teaspoon nutmeg, and the grated rind of $\frac{1}{2}$ lemon into the cookie dough.

Coconut Cookies. Add $\frac{1}{2}$ cup finely chopped coconut to the dough.

Lemon Sugar Cookies. Omit the vanilla and add $\frac{1}{2}$ teaspoon lemon extract and 2 teaspoons grated lemon rind to the dough.

Nut Cookies. Add $\frac{1}{2}$ cup chopped nuts to the dough.

Raisin Cookies. Add $\frac{1}{2}$ cup chopped raisins to the dough.

Filled Sugar Cookies. Add about $\frac{1}{4}$ cup flour to the dough, just enough so that it can be rolled out. Roll $\frac{1}{4}$ inch thick and cut into 3-inch circles. Spread half the circles with jam, jelly, mincemeat, or the Fruit and Nut Filling that follows. Cover with the remaining circles and press the edges together with a fork. Prick well. Bake on buttered cookie sheets in a preheated 325°F (165°C) oven until lightly browned, about 12 minutes.

Fruit and Nut Filling for Filled Sugar Cookies. In a saucepan mix $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup finely cut dates, $\frac{1}{4}$ cup chopped walnuts, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup sugar, and 1 teaspoon flour. Cook slowly until thick. Use as recommended above.
