



## Basic Lard Sugar Cookies

### Directions

- 3/4 cup lard
- 3/4 cup brown sugar (packed)
- 1 lg. egg
- 1 tsp vanilla or almond flavoring
- 1 tsp baking powder
- 2 cups flour

Beat the lard, sugar and egg together until creamy and well blended. Stir in the vanilla, and add the baking powder and flour until a dough is formed. (At this point, you could stir in some nuts and chocolate chips to make this into toll house dough) Form dough into balls about 1 inch in diameter, and place on a cookie sheet. (Leave plenty of room between the cookies, as they will spread considerably when baking). Flatten the balls slightly with your fingers to make a round cookie. (For sugar cookies, sprinkle the top with a bit of sugar.) Bake in a preheated 350 oven until the edges are nicely brown. Remove and let cool. Makes about 18 cookies.

LardLovers.com – Deb Smith family recipe