

## COOKIES - GRANDMA SCHOOLEY'S SUGAR

1 cup shortening

2 cups sugar

2 cups buttermilk

2 eggs

½ teaspoon salt

2 teaspoons baking powder

1 big teaspoon baking soda

1/4 teaspoon nutmeg

5 cups flour plus enough to roll out

Mix shortening, sugar, and eggs with mixer. Add buttermilk, and mix well. Stir next 4 dry ingredients with flour and stir into first mixture. Flour board heavily, put 2 or 3 big scoops of batter in center of flour. “Knead” until you can roll out, using additional flour as needed on rolling pin and board. Do not use more flour than you have to. Cut into shapes or use cookie cutters. Transfer to cookie sheet sprayed with Pam or greased lightly. Sprinkle with sugar. Bake 8-10 minutes at 400-425 degrees.