

## Joyce's (Martha's Mom) Bosch Sugar Cookies

2018 ASG Annual Meeting

Martha Gamble

Yield: 2 ½ dozen

**Note: This cookie will have no browning on top and only small brown color on the bottom when done.**

1 ¼ cup shortening or butter

1 ¼ cup granulated sugar

2 eggs

½ cup milk

1 tablespoon vanilla extract

1 teaspoon salt

4 teaspoons baking powder

5-6 cups all-purpose flour

Cream shortening and sugar until light, 3-4 minutes. Add eggs one at a time and continue beating until very fluffy. Mix in milk, vanilla, and salt and then continue to beat for about two minutes. Add combined dry ingredients and mix dough until dough is medium firm. Chill cookie dough for about 2 hours (covered). Separate dough into equal portions. Roll each portion on a well-floured work surface with flour coated rolling pin to ½ inch thickness. Bake 400 degrees for 10-11 minutes.