

And just because I know you all miss DWD recipes here's my grandmother's recipe for a delicious thick and cakey cookie.. Yummy!

Sugar Cakes

Ingredients:

- 6 1/2 cups all-purpose flour, sift before measuring
- 2 teaspoons baking soda
- 2 teaspoons cream of tartar
- 1 teaspoon salt
- 1 cup butter, room temperature
- 2 cups granulated sugar
- 3 eggs, room temperature
- 3 teaspoons REAL vanilla
- 1 cup sour cream
- Large crystal sugar (for sprinkling on top of cookies. I use Sugar in the Raw) **(Editor's note: other garnishes such as chocolate chips, sprinkles and buttercream frosting can be used, but trust me, these cookies are just fine all on their own!)**



Directions:

- 1.) Into a bowl, sift together the sifted flour, baking soda, and salt. **(Editor's note: Normally I wouldn't engage in all of the fussiness of sifting and resifting, but it does result in a lighter cookie.)**
- 2.) In a mixing bowl, cream butter, sugar, eggs and vanilla with an electric mixer.
- 3.) Beat for two minutes.
- 4.) Add sour cream and half of the sifted dry ingredients.
- 5.) Beat for one minute.
- 6.) Stir in remaining dry ingredients with a wooden spoon.
- 7.) Drop by tablespoonfuls onto baking sheet.
- 8.) Sprinkle with sugar.
- 9.) Bake at 350° for 8 to 10 minutes until just starting to lightly brown.



Enjoy!

Send me those recipes as soon as you can! I will be forever grateful to you to not have to come up with them all on my own. Please send recipes to

dereihart@pa.gov. Hurry up and do it now so you



! **-Debbie**

UNTIL NEXT MONTH- KEEP ON DISHIN'!

