

Grandma Smith Sugar Cookies

Our recipe for our decorated sugar cookies comes from Great Grandma Smith. Grandma Smith was a German Immigrant who came through Ellis Island when she was 4 years old, and later migrated with her family to Kansas in the late 1800's. She had to find creative and inexpensive ways to entertain her large family of 16 children. Making sugar cookies became a much anticipated family activity at Christmas time. In all these years the only thing changed to her original recipe is the colorful and tasty decorator coated icing. We hope you enjoy these cookies that all the family elves are now making in the kitchen of "Our Daily Bread".

5 cups flour
1 teaspoon soda
1 teaspoon cream of tartar
1 teaspoon salt
2 cups sugar
1 cup butter
4 eggs
2 teaspoons almond flavoring

Mix all the dry ingredients. Add the butter, eggs, and almond flavoring.

Roll out the dough and cut into variety of shapes.

Bake for 10 minutes in 425 degree oven.

After cooling we dip the cookies in almond bark and decorate with festive colors and sprinkles. We only are allowed to eat the ugly ones!