

Classic Sugar Cookies

Recipe submitted by Melissa Livezey

This recipe makes a lot of cookies so it's perfect for a big holiday get together.

Ingredients:

- 3 cups white sugar
- 2 cups lard
- 4 eggs
- 2 tsp vanilla extract
- 1/2 cup buttermilk
- 8 cups all-purpose flour
- 2 Tbsp baking powder
- 3/4 Tbsp baking soda
- 1 1/2 tsp salt

Directions:

In a large bowl, cream together the sugar and lard until smooth. Beat in the eggs one at a time then stir in the vanilla and buttermilk. Combine the flour, baking powder, baking soda and salt; blend into the creamed mixture. Cover dough and chill for at least 2 hours.

Preheat oven to 375 degrees

On a lightly floured surface, roll out the dough to 1/4 inch thickness. Cut with cookie cutters, into desired shapes. Place on unprepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

