

Prison Ministry Sugar Cookies

2 cups all-purpose flour
2 tsp baking powder
½ tsp salt
2 large eggs
1 cup sugar
½ stick of butter melted
¼ cup shortening, melted
2 tsp vanilla

Sift together flour, baking powder, and salt in a medium bowl and set aside. Whisk eggs in a large bowl. Mix in the sugar, butter, shortening, and vanilla. Stir the dry ingredients into the egg mixture. Cover dough and chill in refrigerator for 1 hour. **Preheat oven to 375 degrees.**

Drop the cookie dough by heaping teaspoonfuls 2 inches apart onto an ungreased baking sheet. Moisten the bottom of a glass 2 inches in diameter and press into a saucer of sugar. Flatten the dough with the glass until it is the same size as the glass bottom. Repeat until each piece of dough is flattened.

Bake cookies for 9-10 minutes until lightly browned. Remove from oven and let cookies cool in pan for 2 minutes. Remove to a wire rack to cool completely. Repeat the process until all dough is used.

Yields about 40 cookies.

Put one dozen cookies (per bag) in one-quart closable storage bags.