

Lou's Sugar Cookies
(Louise Cheran Yerkes Thompson)
Angela and I used to make dozens of these cookies for the holidays. We'd put them into festive tins, along with Fantasy Fudge and Gingerbread Boys \& Girls, and give them as presents

Makes 5 dozen
2 cups all purpose flour
$1 / 2 t$ baking powder
1/1 t soda
$1 / 2 \mathrm{t}$ salt
2/3 cup butter
1 cup sugar
1 egg, beaten
2 T milk
$1 / 2 t$ vanilla
$1 / 2 \mathrm{t}$ lemon extract
Sift first four ingredients together
Cream butter and sugar
Blend in egg, milk and flavorings
Blend in dry ingredients
Chill for 2 hours
Roll $1 / 8$ inch thick on lightly floured board
Cut with floured cookie cutters
Bake on ungreased cookie sheet in $375^{\circ}$ oven 10 to 12 minutes
When cooled, decorate with frosting and sprinkles
We sometimes sprinkled the unbaked cookies with crystalized colored sugars
Use your imagination and have fun!

