



Field Family Sugar Cookies

Passed down for more than 140 years, this recipe was originally made in a wood stove

Ingredients

- 3 cups Sugar
- 2 ¼ cup Lard (shortening)
- 1 ½ cups sour milk or buttermilk
- 3 teaspoons soda
- 3 teaspoons salt
- 3 eggs
- Flavor with a few teaspoons of lemon or any flavor
- Flour enough for stiff dough

Directions:

Combine wet ingredients. Add dry ingredients.

Roll thin, cut and bake at 350 until edges are brown.