

Nana's Sugar Cookies

2/3 cup shortening
3/4 cup sugar
1/2 tsp grated orange peel
1/2 tsp vanilla
1 egg
4 tsp milk
2 cups sifted all-purpose flour
1 1/2 tsp baking powder
1/4 tsp salt

Thoroughly cream shortening, sugar, orange peel, and vanilla. Add egg; beat till light and fluffy. Stir in milk. Sift together dry ingredients; blend in creamed mixture. Divide dough in half. Chill 1 hour.

On lightly floured surface, roll to 1/8 inch. Cut in desired shapes with cutters. Bake on greased cookie sheet at 375 about 6 to 8 minutes. Cool slightly; remove from pan. Cool on rack. Decorate. Makes 2 dozen.