

Sugar Cookies, Three-color (Chet's)

½ cup butter or other soft shortening
1 cup granulated sugar
1 teaspoon vanilla
1 egg

1½ cups flour
1½ teaspoons double-acting baking powder
¼ teaspoon salt
Red and blue food coloring

[This is a recipe from "The Cookie Book" (1973), intended and worded for the younger cooks, and has a wonderful different cookie recipe for each month of the year. My friends in grade school used to ask for this recipe! And the cookie dough is especially yummy!]

This recipe makes about 24 crisp cookies. The dough must be chilled overnight. Make the cookie dough the day before you want to serve the cookies.

Directions:

MAKE THE COOKIE DOUGH

1. Get a large mixing bowl. Measure the shortening and put it in the bowl. Measure the sugar and pour it over the shortening. Cream them together.
2. Get a cup. Break the egg into the cup.
3. Add the egg and the vanilla to the creamed mixture. Beat well. You will have a smooth yellow batter. Set the mixing bowl aside.
4. Measure the flour, the baking powder, and the salt into a sifter. Sift them into a bowl.
5. Dump half the sifted ingredients into the mixing bowl. Stir and stir. It will be hard to do, but keep on stirring until all the flour is mixed into the yellow batter. Add the rest of the sifted ingredients and stir some more. You will have a big lump of sticky dough.
6. Now divid the lump of dough into three chunks. Make the chunks about the same size.
 - Put one chunk on a plate or on a piece of waxed paper.
 - Put another chunk in the bowl you used for the flour.
 - Leave the third chunk in the mixing bowl.
7. Open the red food coloring and drip about 10 drops onto the dough in the mixing bowl. Mix the food coloring into the dough. Mix and push. Push and mix until the whole chunk of dough is red.
8. Use the blue food coloring to color the dough in the other bowl.
9. Now you have a chunk of red dough, a chunk of blue dough, and a chunk of white dough. Stick them ¹¹ together and make one big ball. Then roll the ball of dough between your palms until it looks like a red, white, and blue sausage, about 7½ inches long and 2 inches around.
10. Wrap the roll of dough in waxed paper, or aluminum foil, or plastic wrap. Put it in the refrigerator overnight so that it will get good and hard.

Time to do the dishes

SHAPE AND BAKE THE COOKIES

You can make the cookies the next day, or you can keep the dough in the refrigerator longer if you want to.

Just before you are ready to make the cookies, let the oven get hot. Set the temperature to 400 degrees.

Grease the cookie sheets.

Now take the roll of dough out of the refrigerator. Unwrap it and put it on a cutting board or a plate. Slice the dough into cookies with a table knife. Make each one about ¼ inch thick.

Put the cookies on the greased cookie sheet. They will not spread out much, so you may put them close together - but not touching each other.

Let them bake for 8 minutes. (Get another batch ready if you have another cookie sheet.)

After 8 minutes, check the cookies in the oven. If they are starting to brown on the bottom edges, take them out. If not, let them bake a minute or two more.

When the cookies are done, take them out of the oven. Carefully lift them off the cookie sheet with a spatula and set them on a wire rack to cool.

SUGAR COOKIES