

Lou Lou's Sugar Cookie Recipe

"July 7, 1942

Dear Louise,

Give your mother a tremendous hug from me! People stopped in their tracks to sniff as I walked the sweet-smelling package down to Grumpa. He ate two whole cookies right away. I sat on my hands and tried not to look at the sparkly sugar topping. Your family must have given up a year's worth of sugar rations just on that batch!..."

Dottie, from the novel *BEST FRIENDS FOREVER: A WWII SCRAPBOOK*,
written by Beverly Patt

Sugar Cookies

Oven temp: 400

Bake Time: 6-8 minutes or until edges turn light brown

Yield: 4 dozen

3/4 cup butter or margarine

1 c. sugar

2 eggs

1 tsp. vanilla

2 1/2 c flour

1 tsp salt

2 tsp baking powder

Cream butter/margarine and sugar until smooth.

Add eggs and vanilla. Mix well.

In a *separate bowl*, combine flour, salt and baking powder.

Gradually add dry ingredients to the creamed mixture

Chill dough at least one hour.

Roll out dough to 1/4 inch thickness on lightly-floured board. (*Louise and her mother probably used an old-fashioned pastry cloth and sleeve to keep dough from sticking - try it out!*)

Cut into favorite shapes using cookie cutters or the rim of a glass.

Bake on ungreased cookie sheet.

Let cool on cooling racks.

Decorate with frosting, sprinkles, etc. Crystal-sugar sprinkles like what Lou Lou used could be added before baking.

Enjoy or surprise a friend or relative with them:)

Cookies taste better when shared with a friend.

Thank you to Diane Barry, Home Ec teacher Extraordinaire, for the use of this old fashioned, tried-and-true recipe.