

Lottie Moon Cookie Recipe

AS MADE BY LOTTIE MOON

Lottie's Original Recipe - Plain Tea Cake

3 teacups of sugar
1 teacup of butter
1 teacup of sour milk
4 pints of flour
3 eggs, well beaten
½ teaspoon of soda
Flavor to taste. Roll thin.
Bake in a guick oven.

Adapted Recipe for Today's Cooks - Plain Tea Cake

2 cups of flour ½ cup butter 1 heaping cup of sugar 1 well-beaten egg 1 tablespoon cream

Cream the butter and sugar. Add the egg and mix well.

Add the flour and cream.

Dust a board with flour.

Roll the dough very thin.

Cut cookies with a round cookie cutter.

Place on a buttered or nonstick cookie sheet.

Bake at 475 (250 C) degrees for about 5 minutes.

Recipe from IMB, imb.org.