

ANGEL COOKIES – LOUISE

INGREDIENTS:

½ cup Brown Sugar
½ tsp. Soda
½ cup Sugar
½ tsp. Cream of Tartar
1 cup Shortening
1 tsp. Vanilla
1 Egg
2 ¼ cups Flour

DIRECTIONS:

1. Cream sugars and shortening.
2. Add egg and remainder of ingredients and mix well.
3. Roll into balls the size of a walnut (shooter marble). Press flat with wet bottom of glass dipped in sugar.
4. Bake at 350 until just a little brown on the edges.

CATHERINE'S NOTES

Nice for party cookies.

Makes 6 dozen.

Louise got this recipe from Evelyn Conerly.

GAIL'S ADDITIONAL NOTES

“Louise” was Louise Brinson Foster, one of my daddy’s two sisters. She and her husband Melvin owned a grocery store in Monticello, MS, which gave her access to an immense number of wonderful recipes.