

DRINKS & DESSERT

Dixie Fuller's Sugar Cookies

Aunt Pargie gave me this recipe when we were young mothers. Dixie (formerly Zenger) Fuller was from the Palo Alto First Ward and good friends with my mom. She was a "fiddler," among other things, and so I have vague memories of her playing the violin. I do remember her as having a great smile and being SO friendly, fun, and nice, and her sons being good friends with my older brothers Todd and Craig.

2 cups white sugar
2 cups shortening (1/2 can be butter)
4 eggs
2 teaspoons vanilla
5 1/2 cups flour
6 teaspoons baking powder
1 teaspoon salt

Cream the sugar and shortening. Add eggs and vanilla. Combine dry ingredients separately and then add to the wet. Chill. Roll out on a floured surface and cut out with cookie cutters. Bake at 375 °F for 10 minutes.

Molly Jordan's Sugar Cookies

I was looking for just the right sugar cookie recipe when Molly Jordan made some for her Beehives. Rebecca shared a bite of her cookies with me, and I asked for the recipe from Molly right away! She texted me back a photo of the recipe that moment. Wow! Great uses for technology :).

1 1/2 cups powdered sugar
1 cup butter
1 teaspoon vanilla
1/2 teaspoon almond extract
1 egg
2 1/2 cups flour
1 teaspoon baking soda
1 teaspoon cream of tartar

Cream sugar and butter. Add vanilla, almond and egg. Mix flour, soda, and cream of tartar. Add to wet ingredients. Mix. Chill in fridge (30 minutes to overnight) or freeze.

To cut out cookies, roll out dough and cut. Bake at 375 for 7-8 minutes.

Molly's frosting recipe: 1/2 cup butter, 1 8-oz cream cheese, 1 tsp vanilla, and 3 1/2 cups powdered sugar.