
Cooking With Rania

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Old-Fashioned Sugar Cookies

INGREDIENTS

- 1/2 cup vegetable shortening - melted and cooled
- 1/2 stick unsalted butter - melted and cooled
- 1 cup sugar and additional for coating
- 1 large egg
- 1-teaspoon vanilla
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 3/4-teaspoon salt

DIRECTIONS:

In a large bowl stir together the shortening, butter, 1 cup of the sugar, the egg and the vanilla. Into the bowl sift together the flour, the baking soda and the salt and stir the mixture until it forms dough. Chill the dough, covered, for at least 2 hours or overnight.

Preheat the oven to 375 degrees. Line baking sheets with parchment paper. Roll rounded tablespoons of the dough into balls. Roll the balls in the additional sugar, coating them completely, and arrange them 3 inches apart on the baking sheets. Flatten the balls with the bottom of a glass dipped in the sugar (the edges will crack slightly) and bake the cookies in batches in the middle of the oven for 8 - 12 minutes, or until they are pale golden. Transfer the cookies to racks and let them cool. The cookies will keep for 1-week in an airtight container.

Yield: about 32 cookies