

Pennsylvania Dutch Sugar Cookies

1 cup unsalted butter	3½-4 cups flour
½ cup vegetable shortening	1 teaspoon cream of tartar
2 cups sugar	½ teaspoon salt
1 cup buttermilk	1 tablespoon vanilla
4 eggs	Sugar for cookie tops
1 teaspoon baking soda	

The butter, shortening, eggs, and buttermilk should all be at room temperature.

In a large bowl, whisk together 3½ cups of the flour with the salt and the cream of tartar.

Dissolve the baking soda in 1 tablespoon of boiling water.

Thoroughly cream together the butter, shortening, then gradually add the sugar. Continue creaming until the mixture is very fluffy.

Beat in the eggs one at a time. Beat in the buttermilk and the dissolved baking soda. Add the vanilla extract.

On a low speed, gradually beat in the flour mixture. The consistency should begin to be firm. If necessary, gradually add up to ½ cup more flour.

Chill the mixture overnight so that it is quite firm.

Place a rack in the middle of the oven, and preheat it to 375°.

Line at least two baking sheets with parchment paper. Drop a scant tablespoon of batter for each cookie. Sprinkle each cookie with a bit of sugar.

Bake the cookies for 10-14 minutes. If you want slightly browned tops, you will need to bake them about 14 minutes, otherwise 10-12 minutes is sufficient. Remove the cookies with a spatula onto a wire rack to cool. The recipe will require at 4-5 baking sheets of cookies, yielding 80-100 cookies, depending on the size.