



SUGAR CRISPS

- 1/2 Cup Shortening
- 3/4 Cup Sugar
- 1 Egg, beaten
- 2/3 Cup Molasses
- 1/2 Teaspoon Vanilla
- 2 1/2 Cups Cake Flour
- 1 Teaspoon baking Powder
- 2 Teaspoons Cinnamon
- 1/3 Teaspoon Baking Soda
- 1/2 Teaspoon Salt

DIRECTIONS

1. Cream shortening with sugar.
2. Add egg, molasses and vanilla.
3. Sift dry ingredients together.
4. Add to creamed mixture, mixing thoroughly.
5. Drop dough from a 1/4 teaspoon onto a well greased cookie sheet 2 inches apart.
6. Bake in a 350 degree oven for 12 minutes.