



GUM DROP COOKIES

- 1 Cup Sifted Flour
- 1/2 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- 1/3 Cup Shortening
- 2/3 Cup Sugar
- 1 Egg
- 1/2 Teaspoon Vanilla
- 2 Tablespoons Milk
- 3/4 Cup Spiced Gum Drops, Cut Up

DIRECTIONS

- 1. Sift flour with baking powder and salt three times.
- 2. Cream shortening.
- 3. Add sugar gradually and continue creaming until soft and smooth.
- 4. Add egg and beat until fluffy.
- 5. Stir in vanilla.
- 6. Add flour alternately with milk.
- 7. Add gum drops and mix well.
- 8. Drop by rounded teaspoons onto greased baking sheets 2 inches apart.
- 9. Bake in a 400 degree oven for 10 minutes.
- 10. Remove immediately to racks to cool.
- 11. Cookies will become crisp as they cool.