

# SAO MIGUEL COOKIES

## Ingredients

- 6 cups flour
- 6 tsp baking powder
- 2 cups sugar
- 2 Tbsp Crisco
- $\frac{1}{2}$  cup butter
- 4 eggs beaten
- 1 oz. bourbon or brandy [any brand]

## Instructions

1. Mix everything together.
2. Roll out and make any shape and size,
3. Bake in 375° oven for 12 to 15 minutes