

PENN-DUTCH DROP SUGAR COOKIES

Ingredients

- 1½ c. sugar
- 1 c. unsalted butter or margarine
- 2 eggs
- 1 c. sour cream or buttermilk
- 3¼ c. unbleached flour
- 2 tsp. baking powder
- 1 tsp. soda
- 1 tsp. lemon extract or lemon
- raisins for decoration
- extra sugar for sprinkling on cookies

Instructions

1. Cream sugar and softened butter or margarine.
2. Add eggs, beating well.
3. Add milk, mix until blended.
4. Combine dry ingredients.
5. Add dry ingredients to sugar and butter mixture.
6. Combine thoroughly.
7. Drop by teaspoonfuls onto greased cookie sheets.
8. Top each cookie with a raisin and sprinkle cookie with a little sugar.
9. Bake at 375° for 8-10 minutes or until just turning golden color.
10. Do not over bake.
11. These cookies are very moist and tender when fresh.
12. Makes 2½. dozen.