



# Historical Society of Pennsylvania

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“Grandmother’s Sugar Cookies,” *A Little Cookbook for a Little Girl*, [TX 652 .C37 no 42]

## Original Recipe:

- 1 cup butter
- 2 cups sugar
- 2 eggs
- 1 cup milk
- 2 cups flour
- 2 teaspoonfuls of baking-powder
- 1/2 tsp. Of vanilla extract
- Flour enough to roll out easily.

Rub the butter and sugar to a cream, put in the milk and the eggs beaten together lightly, then two cups of flour into which you have sifted the baking-powder; then the vanilla.

Take a bit of this and put it on the floured board and see if it “rolls out easily,” and, if it does not, but is soft and sticky, put in a handful more of flour. These cookies must not be any stiffer than you can help, or they will not be good, so try not to use any more flour than you must.

## Working Recipe:

- 1 cup butter, softened
- 1 cup sugar
- 1 cup milk
- 2 cups flour
- 2 eggs, beaten
- 2 teaspoonfuls of baking-powder
- 1 tsp. Of vanilla extract
- 1/4 tsp salt
- 1 cup semi sweet chocolate chips

Preheat oven to 350 degrees. Cream together the softened butter and sugar in a bowl to cream. Slowly mix in the milk, eggs, and vanilla. In a separate large bowl, sift together the flour, baking

powder and salt. Mix in the milk, eggs, and vanilla mixture as well as the chocolate chips. Mix until combined.

Scoop cookie dough onto cookie sheet (about 1 tablespoon each cookie) and place about 2 inches apart. Bake for about 10-12 minutes or until cooked.