

Art Club's Favorite Sugar Cookies

1 $\frac{3}{4}$ cup sugar

1 cup shortening (we recommend butter flavored)

1 tsp Mexican vanilla or almond (any vanilla would do but Marcus Wallace has some *nice* Mexican vanilla)

1 cup sour cream

2 eggs

4 cups Canadian flour (any flour would do too, but Kimberly Williamson has some *nice* Canadian flour)

1 tsp baking soda

1 tsp baking powder

$\frac{1}{2}$ tsp salt

Cream sugar and shortening together. Add eggs, sour cream and vanilla. Mix well. Stir together flour, soda, baking powder, salt. Add flour mixture to creamed mixture, mix well. Chill dough 1 hour before rolling out. Bake 10 minutes at 350 degrees.

Art Club's Favorite Baker's Frosting

1 $\frac{1}{2}$ cups powdered sugar

$\frac{1}{2}$ cup shortening

1 whole egg

Mexican vanilla

$\frac{1}{4}$ tsp. salt

2 Tbsp. water

$\frac{1}{4}$ cup granulated sugar

Use electric mixer. Put powdered sugar, egg and salt in bowl and beat well. Boil granulated sugar and water 1 minute and gradually add to mixture beating steadily. Add shortening and beat until well mixed and ready for spreading. This will keep indefinitely in your refrigerator in a covered container.