



"Mom's" Sour Milk Cookies #1
from Mary

- 1 cup sugar
- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon nutmeg
- 1 cup butter
- 2 eggs, beaten
- 1 cup sour milk

- Sift together dry ingredients
- Cream butter and sugar together.
- Add eggs and sour milk gradually.
- Chill dough one hour
- Roll out and cut into desired shapes.
- Bake at 425 degrees for 8 - 10 minutes.

I have often asked Mom for her recipe for those sour milk cookies that she cut into random strips on the cutting board. She gave me this one several times, so I think it is okay. The recipe on the next page is for cookies that are dropped from a spoon. I do not remember those cookies, though Mom swore she made them all the time. Maybe after I left in 1969.