MIMI'S OLD-FASHIONED SUGAR COOKIES





Ingredients:

- 2 eggs
- 1 cup buttermilk
- 2 cups white sugar
- 1 cup butter
- 4 cups flour
- 1 heaping teaspoon soda
- pinch of salt
- nutmeg to taste

Instructions:

- 1. Beat eggs, add milk, then sugar and beat well.
- 2. Mix in butter. Add soda, salt and nutmeg.
- 3. Mix well and add flour (mixture will be soft).
- 4. CHILL OVERNIGHT IN THE REFRIGERATOR.
- 5. Roll out on floured board.

- 6. Cut large and thick (approximately $3\frac{1}{2}$ inches across and 1 inch thick).
- 7. Sprinkle with sugar and bake at 350 degrees approximately 20 minutes.
- 8. Test with a toothpick to see if they are done.
- 9. Makes 12 very large cookies.



