

# Soft Sugar Cookies

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## Ingredients:

2 cups of unbleached flour, sifted.  
1 cup of granulated Sugar.  
1 large egg white.  
1 large egg yolk.  
¼ cup of shortening.  
¼ cup of butter.  
½ cup of buttermilk.  
½ teaspoon of vanilla extract.  
½ teaspoon of baking soda.  
½ teaspoon of salt.

## Directions:

Preheat your oven to 375°F (190°C).

Sift the flour, soda and salt together; then set aside.

Mix the shortening and butter together until fluffy and creamy.

Gradually add the sugar, continuing to mix until light.

Add the egg yolk and beat until light and fluffy.

Add the flour mixture alternately with the buttermilk, beating thoroughly after each addition.

Stir in the vanilla extract, then gently fold in the stiffly beaten egg white.

Drop by rounded tablespoonfuls about three inches apart on a greased cookie sheet.

Flatten with a fork to ½-inch thickness.

Bake for 20 minutes or until done.