

Past Winning July 4th Ice Cream Social Cookie Recipes

Shannon's Sand Dollar Cookies

1 Cup butter
2 eggs
1 tsp baking Soda
1/2 tsp salt
1 cup sugar
2 1/2 cup flour
2 tsp cream of tarter
Dash of nutmeg
Cinnamon sugar
Sliced Almonds

Mix all ingredients. To roll dough, use a floured cloth and rolling pin cover. Dough will be light and can be rolled two or three times. Cut into 2" circles. Sprinkle with cinnamon sugar and decorate with almond slivers in a sand dollar shape. Bake at 350°

Sarah's Freeland Lavender Cookie

1 cup butter softened
1 cup sugar
3 cups flour, sifted
2 tbsp Lavender chopped
2 tsp Lavender syrup
1 tsp Lemon juice

Cream butter and sugar, add syrup, lavender, lemon juice. Mix thoroughly. Add flour 1 cup at a time, stir to make a soft dough. Knead on a floured surface into a ball. Flatten. Roll out into 1/2" thickness. Cut into rounds or use cookie cutters. Place on ungreased cookie sheets. Bake in a slow (275°-300°) oven for 15 minutes or until just browning on the edges. Touch center to test if they bounce back, they are done. Cool on a cookie sheet for several minutes, then move to a rack. May be decorated with a glaze of confectionary sugar, milk, lavender syrup, and sprinkled with chopped lavender.

Julia's Snickerdoodle

1 cup soft shortening
2 eggs
2 tsp cream of tartar
1 tsp soda
1-1/2 cup white cane sugar
2-3/4 cup sifted flour
½ tsp salt

Mix shortening and sugar until well creamed. Beat in eggs. Sift together dry ingredients. Add cream to mixture. Chill for about 1 hour. Roll into walnut sized balls and roll in mixture of sugar & cinnamon. Bake 8 -10 minutes or until very light brown in 400° degree oven.