



EMILY'S WHOLE WHEAT SUGAR COOKIES

- ½ cup butter or margarine
- 1 cup sugar
- 2 eggs
- 1 ¾ cups Heckers/Ceresota Whole Wheat Flour
- ½ teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon lemon flavoring
- 1 tablespoon milk

Cream butter and sugar. Add eggs, one at a time and beat well. Combine whole wheat flour with salt and baking powder, add with lemon and milk and mix until thoroughly mixed. Shape into two oblong rolls about 2-inches in diameter. Wrap in wax paper and chill for several hours. Preheat oven to 400° F. Cut into 1/8-inch slices and place on greased cookie sheets, 2-inches apart. Press with tines of floured fork to make crisscrosses. Bake in 400° oven for 8 - 10 minutes or until lightly browned. Makes 3 ½ to 4 dozen cookies.

