

Lucy's Cracked Sugar Cookies

Makes 5 dozen cookies

Prep and cook time: 60 minutes

Few cookies compare to these crispy and delicate confections.

This recipe is shared by Mary Ann McNally's mother, Lucy (McCarthy) Spielman.

For holidays and special occasions, Lucy continues to surprise family and friends with sleeves of these delicious cookies.

1 cup salted Butter (two sticks), softened

1 cup Crisco

4 cups Sugar

6 Eggs, yolks only

1 teaspoon Vanilla

4 cups Flour, enriched

1/4 teaspoon Salt

2 teaspoons Baking Soda

2 teaspoons, Cream of Tartar



1. In large mixing bowl combine butter and Crisco until smooth. Add sugar and mix until well blended.
2. Add egg yolks to mixture and mix until fully combined.
3. Slowly add flour, salt, baking soda, and cream of tartar to mixture. Using a spatula, circle the bowl and scrape bottom to ensure all ingredients are incorporated evenly.
4. Preheat oven to 300 degrees. Roll cookie batter into individual balls approximately the size of a walnut and arrange on an ungreased cookie sheet. Bake 18-20 minutes.
5. Be sure to watch your timer as these cookies do not brown when baked.
6. Enjoy with a cup of hot tea, coffee, or glass of your favorite Fairsing Chardonnay.