

Old Fashioned Sorghum Cookies

Ingredients:

- 1/2 cup sugar
- 1/2 cup shortening
- 1/2 cup SORGHUM
- 1 egg
- 1/3 cup sour milk or buttermilk
- 3 cups sifted flour
- 1/4 teaspoon salt
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1 teaspoon ginger (optional)
- 1/4 teaspoon cloves (optional)



www.lansingcitymarket.com

Directions:

- Cream sugar and shortening.
- Add egg and SORGHUM; beat well.
- Add sifted dry ingredients alternately with thirds of the sour milk.
- Beat until smooth after each addition.
- Chill dough before rolling.
- On well floured surface, roll dough in ¼ inch sheet and cut with a 4 inch cutter.
- Place on greased cookie sheet and bake at 350 degrees for 8-10 minutes.