

NAN CHONG'S COOKIES

“These are old fashioned, delicious cookies. They are unusual, wonderful, and I just cannot get enough of them! This is a recipe from my Nina (Auntie Daling). It was given to her by her aunt, and I am thrilled that Nina has shared this with us.”

INGREDIENTS / DIRECTIONS

Set 1

5 c. flour
1 ¼ t. baking powder
½ t. baking soda

Set 2

3 eggs
2 sticks butter
1 c. shortening
1 ¼ c. sugar
1 ¼ t. vanilla
½ t. lemon extract

Tools: large plastic bowl, medium bowl, electric beater, non stick cookie sheets or paper

Preheat oven to 350 degrees.

1. Combine all of set 1 into a medium bowl. Stir and set aside.
2. Beat butter and Crisco till well combined. Add eggs, extracts, and sugar. Beat thoroughly.
3. Pour dry ingredients into wet ingredients and combine with one hand to form a soft dough.
4. Pinch off dough and roll to make a 1.5 inch log between your palms. Flatten slightly in hands. Lay on cookie sheet. Use fork to press and flatten slightly.
5. Bake till golden brown, about 23 minutes. Cool on wire rack.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.