

RECIPES FROM TRIXIE MATKOWSKI AND HER  
FRIENDS AND RELATIVES

## GIANT SNICKERDOODLE COOKIES

*(A friend I used to work with gave me this recipe. His mother used to make them for his school lunches and all the kids wanted to trade him. He said to mention that these are big and need room to expand. Don't try to get more than five or six on a large cookie sheet.)*

PREP: 20 MINS.

CHILL: 4 HOURS

BAKE: 12 MINS. PER BATCH

4-1/2 cups all-purpose flour

2 tsp. baking powder

1 tsp. baking soda

3/4 tsp. salt

1-1/4 cups shortening

2 cups sugar

2 eggs

1-1/2 tsp. vanilla

1/2 tsp. lemon extract or

(1 tsp. finely shredded lemon peel)

1 cup buttermilk

1/2 cup sugar

2 tbsp. ground cinnamon

1. In a bowl, stir together flour, baking powder, baking soda, and salt. In a large mixing bowl, beat shortening with an electric mixer for 30 seconds. Add the 2 cups sugar. Beat mixture until combined, scraping sides of the bowl.
2. Beat in eggs, one at a time, beating well after each addition. Stir in vanilla and lemon extract or peel.
3. Add dry ingredients and buttermilk alternately to creamed mixture, scraping down sides of bowl as necessary. Cover and chill for at least 4 hours. Meanwhile, combine the ½ cup sugar and cinnamon. Set aside.
4. Preheat oven to 375 degrees. Lightly grease cookie sheets. Set aside. For each cookie, use a ¼ cup measure. Roll each scoop of dough in the sugar-cinnamon mixture to coat. Place three inches apart on cookie sheet. With the palm of your hand, gently press down cookie to ½-inch thickness.
5. Bake cookies 12-14 minutes or until bottoms are a light gold. Transfer to rack. The cookies bake more evenly if you bake just one batch at a time.

Makes about 24.