

Buttermilk Cookies

Make: 9 dozen cookies

2 cups brown sugar	1 cup buttermilk
1 cup lard or shortening	2 tsp. baking powder
1 tsp. Vanilla extract	4 cups flour
2 eggs	½ cup walnuts, chopped, opt.
2 tsp. baking soda	

Cream together sugar and lard or shortening. Mix in vanilla and eggs thoroughly. Dissolve baking soda in buttermilk. Stir baking powder into flour. Add milk and flour mixture alternately to the creamed mixture. Stir in walnuts. Refrigerate overnight or for several hours. Drop by the teaspoonful onto greased cookie sheets.

Bake 400° for 8-10 minutes.