Heritage Recipes

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Drop Sugar Cookies

Search Requests From Visitors to the Old Recipe Detective Blog

The Request: "Please help me find an old sugar cookie recipe that was on the box of Arm & Hammer baking soda. 1954-1963 somewhere in that time frame. Thanks, Fern" Found by Colleen.

Drop Sugar Cookies

2 1/2 cups sifted all-purpose flour
1/2 teaspoon arm & hammer baking soda
1/4 teaspoon salt
1 cup butter
1 cup sugar
1 egg
1 teaspoon vanilla extract
1/4 teaspoon almond extract
2 tablespoons milk
red sugar crystals or green sugar crystals
Preheat oven to 400°F.

Sift together flour, baking soda, and salt. Set aside. In a large bowl, cream the butter and sugar until fluffy. Beat in egg, vanilla and almond extracts. Add the flour mixture and beat until smooth. Add in milk and beat.

Drop by teaspoonful - about 3 inches apart - onto greased baking sheets. Flatten with bottom of a glass that has been dipped in colored sugar crystals. Bake for 10 minutes or until edges are lightly browned. Cool on racks. Makes about 5 dozen.

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