

Old-Fashioned Cloves Cookies

From a book published in 1903, this is a super-easy delicious spiced sugar cookie!

Yield:

4 dozen cookies

Ingredients:

2 cups granulated sugar

1 cup (2 sticks) butter, softened

3 eggs

3 cups all-purpose flour*

1 teaspoon baking powder

1 teaspoon ground nutmeg

1/2 teaspoon ground cloves

Instructions:

1.

In a mixing bowl, cream sugar and butter. Beat in eggs, spices, baking powder, and flour. Work flour in as needed to make a stiff dough. (May require an extra half cup or so.) If you wish to cut out the cookies, make the dough stiff enough to roll out.

2. Cut out cookies or form into 1-inch balls (press down if desired).

Place cookies a couple inches apart on lightly greased baking sheets.

3. Bake at 375 degrees for 10-13 minutes, until done. Cool on wire racks.



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This recipe is from Tammy's Recipes.