

## Bob's Soft Sugar Cookies

- 1 1/2 cups Sugar
- 1/2 cup Light corn syrup (Karo)
- 1 cup Shortening
- 1/2 cup Margarine
- 2 Eggs
- 1 tsp Vanilla
- 1 cup Milk
- 1 tsp Salt
- 8 tsp Baking powder
- 1 tsp Baking soda
- 6 1/2 cups All-purpose flour



### Recipe Instructions

In Bosch mixing bowl using cookie paddles, cream sugar, corn syrup, butter, shortening, eggs, and vanilla. Add milk and mix slowly. Add dry ingredients. Dough will be a little sticky. Refrigerate covered for 1 hour. Roll out on floured surface 1/8" – 1/4" thick. Cut out with cookie cutter. Place on ungreased cookie sheet. Bake 10-12 minutes at 375°.

Optional Raisin Filling:

2 cups raisins cooked in 3 cups water. Add 3/4 cup sugar, 1/2 tsp vanilla, and thicken with cornstarch (about 3 Tbsp). Put 1 big Tbsp filling between 2 dough circles. Press edges well. Bake as directed above.