

## **Mathilda's Famous Old Fashioned Easy Drop Sugar Cookies: AKA Election Night Sugar Cookies**

2 farm fresh free range eggs (available at Oesterlings Lawn & Garden on Monroe Street or at Le-Ara Farms in Worthington, Pa.)

2/3 cup organic canola oil or cold pressed organic oil (not olive oil)

2 teaspoons real vanilla

3/4 cup organic sugar or regular granulated sugar

2 cups sifted organic or local all purpose flour, or regular all purpose flour (Butler Farm Market on Route 68)

2 teaspoons baking powder

Pre-heat oven to 400 degrees f.

Beat eggs with a fork or egg whisk until well blended. (mixer is ok too)

Stir in the oil and the real vanilla.

Blend in the sugar until the mixture thickens.

Sift together the flour and the baking powder and stir into the oil mixture.

Drop with a teaspoon 2 inches apart on an ungreased baking sheet.

Optional: flatten with a greased glass dipped in sugar. ( I skip this step )

Bake 8 to 10 minutes until slightly puffy, or very slightly browned. (should be cake-like)

Remove immediately from the baking sheet and serve with a glass of

icy cold [Certified Raw Milk](#) available at Le-Ara Farms in Worthington, Pa. 724-545-6433

Keep fresh in an air tight container. These cookies should be soft, cakey and rich. Don't eat too many!

Experiment with toppings! An easy topping for kids is to mix powdered sugar with water and a splash of organic food coloring.

This sugary mixture should be the consistency of runny paint which you then apply to the cookies with a pastry brush.

Add sprinkles...be creative!

Enjoy!

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