

Old-Fashioned Tea Cakes

Ingredients:

- 1 cup butter
- 1 cup sugar
- 3 eggs
- 1 tsp vanilla
- 3 1/2 cups flour

Directions:

1. Cream butter and sugar by beating butter until smooth and fluffy.
2. Gradually add sugar, beating well after each addition until light and fluffy.
3. Add eggs one at a time, beating thoroughly after each egg.
4. Stir in vanilla.
5. Gradually add flour, mixing well after each addition. Use only enough flour to make dough stiff enough to handle.
6. Cover and chill to make rolling easier.
7. Place on a lightly floured surface and roll thin, about 1/4 inch thick.
8. Cut with cookie cutter and place on a lightly greased cookie sheet.
9. Bake at 350° for 10 minutes or until light brown on bottom. Cool on wire rack and store in airtight container.

Note: If you don't have a round cookie cutter, you can turn a glass upside down and cut the cookies with the rim of the glass.

Makes 5 dozen