

OLD-FASHIONED SUGAR COOKIES

My married daughter still loves these cookies served at the end of a home-cooked meal. She says they are the best she ever tasted.

<i>1/2 cup butter or margarine, softened</i>	<i>2 cups all-purpose flour</i>
<i>3/4 cup sugar</i>	<i>1/4 teaspoon salt</i>
<i>1 egg</i>	<i>1/2 teaspoon baking powder</i>
<i>1/2 teaspoon vanilla extract</i>	<i>2 to 3 tablespoons milk</i>
<i>1 teaspoon grated orange rind</i>	

Preheat oven to 375 degrees. Cream butter and sugar in mixer bowl until light and fluffy. Add egg; beat until blended. Mix in vanilla and orange rind. Add sifted mixture of flour, salt and baking powder alternately with milk; mix well. Chill dough until firm. Roll to 1/8-inch thickness on floured surface. Cut with 4- to 5-inch cookie cutter. Arrange on greased 12-by-18-inch cookie sheet. Sprinkle with additional sugar. Bake at 375 degrees for 12 minutes.
Yield: 1 1/2 dozen.