



THE J.M. SMUCKER CO.

# Refrigerator Cookies

**Prep Time** **Cook Time** **Serves** **Difficulty**

15 mins 12 mins 84 N/A

## Ingredients

- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1/2 cup (125 mL) butter
- 1/2 cup (125 mL) All Vegetable or Golden Shortening
- 1 cup (250 mL) granulated sugar
- 2 eggs
- 1 tsp (5 mL) vanilla extract

## Directions

### Step 1:

Preheat oven to 375°F (190°C).

### Step 2:

Combine flour, baking powder, baking soda and salt in medium bowl. Stir well to blend.

### Step 3:

Cream butter, shortening, sugar, eggs and vanilla in a large bowl using electric mixer together thoroughly. Stir flour mixture into creamed mixture. Mix well.

### Step 4:

Shape dough into 2 rolls about 1 1/2" (4 cm) in diameter. Wrap in waxed paper and chill overnight, or until firm, about 3 hours. Dough can be kept in refrigerator for up to 5 days or frozen for up to 3 months.

### Step 5:

Cut into 1/4" (5 mm) slices. Place on ungreased baking sheets.

### Step 6:

Bake in preheated oven for 10 to 13 minutes, or until golden.

## Images

