

# **Drop Sugar Cookies**

Grandma Mullen

**Servings: 50**

**1 cup butter or margarine**  
**1 cup sugar**  
**2 egg yolk**  
**1 tablespoon milk**  
**1 1/2 cups flour**  
**1/2 teaspoon vanilla**  
**1/4 teaspoon salt**  
**1/4 teaspoon nutmeg**  
**1 teaspoon baking powder**

Beat egg yolks until fluffy.

Cream the margarine.

Add sugar and eggs to creamed butter and mix well.

Pour in milk and vanilla and mix well.

Sift together the flour, salt and baking powder.

Add flour mixture to butter mixture. Mix well.

Drop by teaspoon onto greased cookie pan.

Bake at 375 degrees until done.

Yield: 7/8 cookies

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Per Serving (excluding unknown items): 64 Calories; 4g Fat (54.2% calories from fat); 1g Protein; 7g Carbohydrate; trace Dietary Fiber; 18mg Cholesterol; 58mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 1/2 Other Carbohydrates.