

When my family plans summer camping trips or days at the park the first snack that comes to a child's mind is cookies. For several years I have been searching for the perfect sugar cookie recipe and all the while Kami Krajewski had it. Luckily, she is willing to share it with all of us Tribune readers.

Kami grew up in Rushville, Neb. with three older brothers and one older sister. Her father was the sole provider for her family when she was young and her mother was a homemaker.

Kami recalls her mother cooking a good breakfast, lunch and hot dinner every day—usually completing the meal was a batch of homemade cookies. Kami credits her love of cooking and baking to her mother for taking the time to teach her the “ins and outs” of the kitchen.

The recipe Kami has decided to share with us has been passed down through generations beginning with her great-grandmother. She says that when her mother was a small girl it was a Christmas tradition to bake these roll-out cookies for the neighbors. That tradition carried on through the years as Kami grew up baking these same cookies with her mother and siblings, her brothers and sister each having a role in the cookie process.

Now that Kami is a wife and mother herself she has started her own tradition for this infamous cookie with her son, Carter. Carter looks forward to every Christmas knowing that he and his mother get to share these special memories together.

However, Kami admits that she has somewhat extended the tradition at the request of friends and family. She now bakes these spectacular cut-outs for almost every holiday, keeping Christmas special of course, for traditions sake.

I have to be honest, I have had the opportunity to taste these decadent treats and they are as delicious as they sound. Thank you so much Kami for sharing this recipe with us.

Versatile Drop Sugar Cookie

1.) 1 cup shortening

2.) 1 1/2 cup sugar

3.) 2 eggs

4 cups flour 1 cup milk

1/4 t. salt 1 t. vanilla

1 t. cream of tartar 1 pkg. chocolate chips

1 t. soda

Blend 1, 2 & 3 together until smooth. Stir in dry ingredients alternating with milk/vanilla until well blended.

Bake @ 375° for 10-12 minutes.

FOR ROLL-OUT SUGAR COOKIES:

~Make above recipe but add additional 1 1/2 cups flour and omit chocolate chips.

~Dough will be thick and you may need to knead with hands. Divide dough into thirds and roll-out to about 1/2" thickness and then use desired cookie cutters.

~Bake @ 375° for 10-12 minutes.