

### **Tea Cakes**

2 c. sugar  
3 eggs, room temp  
1 stick salted butter, room temp  
1/2 c. shortening  
3 T. milk  
3 c. all purpose unbleached flour  
1 t. baking powder  
1 t. vanilla extract

Cream sugar, butter, and shortening together until smooth. Beat in eggs, one at a time; then add milk. Stir together flour and baking powder; add in two parts, mixing well. Add vanilla. Cover bowl with plastic wrap and chill for two hours. Preheat oven to 350 degrees. On floured board (or countertop), roll small portion of dough to 1/4 thickness. (Keep rest of dough covered, and if it starts to get soft, put back in fridge to firm it up.) Dip cutters in flour and cut out dough. Lift carefully and gently with spatula to parchment paper-lined cookie sheet; these cookies are tender and delicate and will tear. If they do tear, press a 'patch' of wet dough over the torn area. Place cookies on cookie sheet, about 1/2 inch apart. Bake 10-15 minutes until golden pale brown. Cool on a wire rack.

YIELD: about 5-6 dozen Tea Cakes

### **Tea Cake Frosting**

1 one-pound box powdered sugar  
1-2 t. vanilla or almond flavoring  
2-3 T. softened butter  
Evaporated milk as needed  
Dash of salt

Put all the ingredients (except the milk) in large mixing bowl. Add milk gradually and mix at slow speed until frosting is of consistency to spread on cookies

*Courtesy of Marilyn'sOriginals.Com*