**Sugar Cookies (Drop Method)**

**Ingredients (**Yield: 36 cookies)

* 2 1⁄2 cups [all-purpose flour](http://www.food.com/about/flour-64)
* 1 cup [sugar](http://www.food.com/about/sugar-139)
* 1 teaspoon [vanilla](http://www.food.com/about/vanilla-350)
* 1 large [egg](http://www.food.com/about/egg-142)
* 2 tablespoons [milk](http://www.food.com/about/milk-360)
* 3⁄4 teaspoon [salt](http://www.food.com/about/salt-359)
* 1⁄2 teaspoon [baking soda](http://www.food.com/about/baking-soda-7)
* 1⁄2 cup [butter](http://www.food.com/about/butter-141)
* 1⁄2 cup shortening

**Directions**

1. Preheat oven to 350°F.
2. Sift dry ingredients, all except sugar, together.
3. Cream butter, shortening and sugar until light and fluffy. (use an electric mixer)
4. Add egg and vanilla.
5. Beat in dry ingredients until smooth.
6. Blend in milk.
7. Drop by tablespoon about 3 inches apart onto a greased cookie sheet.
8. Bake 10-12 minutes or until lightly browned.