



## **Prudence Hilburn's Old Fashioned Tea Cakes**

4 cups self-rising flour  
1-1/2 cups granulated sugar  
1 cup shortening  
1/2 cup milk  
2 eggs  
1 teaspoon vanilla extract

Preheat oven to 425 degrees F. In large bowl, combine all the ingredients and beat until well mixed. This will be a sticky, thick mixture. It is easier to roll the dough if it is divided into two or three portions. Spoon out each portion of dough and place it on a well-floured surface. Sprinkle a little flour on top of the dough and carefully form it into a disk. Don't work too much flour into the dough because you want a crisp cake-like cookie. Roll the dough to a thickness of about 1/4 inch. Cut with a 3-inch cookie cutter. Place the cookies on ungreased cookie sheet, spacing the cookies about 2 inches apart. Teacakes don't have to be uniform in shape, so don't worry if each cookie is not round. Repeat with the remaining dough. Bake for 7 to 10 minutes, until lightly browned on top. Remove to a rack to cool. Store in an airtight container.

**Recipe by:** Prudence Hilburn, "*The Best of Cooking with Prudence*"

**Cook's Note:** I prepared half of this recipe and made 15 teacakes. I also used insulated cookie sheets lined with silicone mats. Next time I make these, I'm going to make the whole recipe. They are so delicious!

**About the Recipe:** These cake-like cookies taste like large vanilla wafers. They were so simple to mix up and could be topped with any frosting you like or even sprinkled with cinnamon sugar before baking. It's easy to see why these cookies are a Southern favorite.