



### Meet a Special Mother – Mary Joan Koors



"Mary Joan Koors raised a family of six children in Tipton, Indiana. She was a stay-at-home mother, and an unconventional farmer's wife who loved opera and classical music. Most of the food that we ate came from the family garden and raised livestock. Thanks to summer canning, we consumed those vegetables yearround. Baking was always a special treat, especially when cookies were involved. One or more of her children would always "help" by running the mixer and sampling the batter to make sure it tasted just right. She only made these particular cookies during the Christmas season. For that reason, her children still associate the smells and taste of those cookies with joyful times and warm memories".

## **Sugar Cookies**

*Have fun rolling and decorating these cookies for all your parties*

1 cup shortening  
1-1/2 cups granulated sugar  
2 eggs  
1/4 cup milk  
2 teaspoons vanilla  
4 to 4-12 cups all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt

### **Icing for Decorating**

3 cups confectioners' sugar, sifted  
2 egg whites, room temperature  
1/4 teaspoon cream of tartar  
1 teaspoon vanilla  
1 to 2 teaspoons water as needed

### **To Make the Dough:**

Beat the shortening and sugar until light, add the eggs; beat well.

With the mixer on low, slowly add the milk and vanilla until combined. Scrape down the sides and bottom of the bowl.

In a separate bowl, combine the flour, baking powder, and salt. With the mixer on low, add to the shortening mixture until just combined.

Using large pieces of plastic wrap, divide dough into 4 pieces, flatten each piece into a disc. Wrap each disc securely; chill for at least 2 hours or overnight.

### **Shape and Bake the Cookies:**

When ready to shape and bake, preheat oven to 425 degrees F.

Working with one piece of dough at a time, roll approximately 1/4 inch thick and cut out cookies. Place on a baking sheet lined with parchment paper.

Bake cookies for about 5 to 7 minutes or just starting to turn golden brown on the edges. Remove from the oven; cool completely before decorating on cooling rack.

### **Decorating Icing:** (This is a royal decorating icing)

Beat all icing ingredients together until fluffy and smooth.

Cookies can be frosted or glazed with white icing.

You can sprinkle sugar on top of the wet icing for a sparkly effect.

**Note:** Keep the icing bowl covered with a damp towel or plastic wrap as you decorate as the icing will dry out quickly.

**About the Recipe:** Decorating cookies is a fun experience for the whole family. Each person gets to select their own shapes, colors, sprinkles, and frosting. This recipe is a memory maker for her family. They remember making the cookies every Christmas, and of course, sampling them as well. Everyone put their little bit of passion, creativity, and love into those baked cookies.