

JUBILEE JUMBLES

- 1/2 cup shortening
- 1 cup packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 cup sour cream
- 1 teaspoon vanilla
- 2-3/4 cups flour
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 cup chocolate chips (optional) or
- 1 cup coconut (optional) or
- 1 cup chopped dates or raisins (optional) or
- 1 cup chopped nuts (optional)

Preheat the oven to 375 degrees F if you do not chill the dough. Grease cookie sheet and set aside.

Mix the shortening, sugars, and eggs thoroughly.

Stir in the sour cream and vanilla and mix well.

Combine the flour, baking soda, and salt and then add to creamed mixture. Stir well.

Chill the dough if it is soft.

Drop scoops of dough 2 inches apart on the cookie sheet.

Bake for 8 to 10 minutes or until almost no imprint remains when touched lightly with fingers. Cool cookies and then spread with a browned butter glaze.

BROWNED BUTTER GLAZE

1/2 cup butter (1 stick)
2 cups sifted powdered sugar
1 teaspoon vanilla
2 - 4 tablespoons hot water

Melt the butter until golden brown. Blend in the powdered sugar and vanilla. Slowly stir in the hot water until the icing spreads smoothly.

Frost cookies when cool.