

## Grandma's Sugar Cutout Cookies

This recipe is why our family always had a Muscovy duck as part of the Thanksgiving meal -- to use the rendered fat for Christmas cutout cookies. Today you can purchase filtered duck fat at Whole Foods and on Amazon. This ingredient makes the cookie crisp and dissolve in your mouth.

1/2 cup duck fat & 1/2 cup shortening  
OR 1 cup butter  
1 cup sugar  
1 tsp. vanilla  
3 eggs  
2 tsp. cream of tartar  
1 tsp. baking soda  
3 cups flour  
1/8 tsp. nutmeg

Cream together in order: fat, shortening, sugar, vanilla, eggs. Combine flour, cream of tartar, baking soda, nutmeg and mix in with wet ingredients. Form a ball, cover with plastic wrap in a bowl and chill. Roll out on floured surface to approx. 1/8" thick. Cut out cookie shapes and place on parchment covered cookie sheet. Bake at 425 F for 8 minutes. Decorate with your favorite icing, sprinkles, etc. Makes a lot depending on your cookie cutter sizes.

*Holly Watt*

