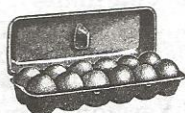




# That Good Navy Chow!



## Soft Sugar Cookies

(100 portions)

Yield: Approx. 18 pounds

Portion: 2 cookies

Flour	6 pounds (approx. 1½ gallons)
Baking powder	2 ounces (approx. 5 tablespoons)
Salt	1 ounce (approx. 2 tablespoons)
Nutmeg	2 ounces (approx. 7 tablespoons)
Shortening	3 pounds (approx. 1½ quarts)
Sugar	4 pounds, 8 ounces (2¼ quarts)
Eggs, whole	1 pound, 4 ounces (12 (1¼ pints)
Vanilla	1 ounce (2 tablespoons)
Milk, liquid	2 pounds, 12 ounces (1¾ quarts)

Scale the ingredients into the mixing bowl. Mix at medium speed to a smooth dough.

Make-up: Drop dough on greased baking sheets.

Baking: Bake at (375° F.) for 8 to 10 minutes. Remove cookies while warm from the pan.

Note.- 5 ounces powdered eggs and 15 ounces water may be used in place of 1 pound 4 ounces eggs.

Source: The Cookbook of the United States Navy, Revised 1944