

# Bachelor Buttons II

Yummy little tidbits, a cookie that is dark, lightly sweet, and not heavy tasting. Very yummy!!! I got this recipe from a dear friend back when we graduated from high school and it has become a family favorite. For variety, add chocolate chips or candied fruit.

Recipe by [Charles Cox](#) | Created on **Nov 11, 2021**

## Ingredients

- 2 cups all-purpose flour
- $\frac{3}{4}$  teaspoon salt
- 1 teaspoon baking soda
- $\frac{3}{4}$  cup shortening
- 1 cup packed brown sugar
- 1 egg
- 1 teaspoon vanilla extract

## Directions

- Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Sift together the flour, salt and baking soda, set aside.
- In a medium bowl, cream together the shortening and brown sugar until smooth. Beat in the egg and vanilla. Stir in the sifted ingredients until well blended. Roll dough in to  $\frac{3}{4}$  inch balls or tiny crescents. Place cookies 2 inches apart onto the prepared cookie sheet.
- Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

## Nutrition Facts

Serving: **3 dozen** | Calories: **88.6 kcal** | Carbohydrates: **11.3 g** | Protein: **0.9 g** | Saturated fat: **1.1 g** |  
Cholesterol: **5.2 mg** | Sodium: **87.2 mg** | Fiber: **0.2 g** | Sugar: **6 g**

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