

## **Ghost Farm Cookies**

*Courtesy of Jody Cothey and **In Our Grandmothers' Kitchens***

### *Ingredients:*

1 cup (2 sticks) sweet butter at room temperature  
1/2 cup dark (or light!) brown sugar, firmly packed  
1/4 teaspoon baking soda  
2 cups flour

### *Instructions:*

Preheat the oven to 325 degrees. Cream together the butter, brown sugar, and soda. Stir in 1 cup of the flour. Transfer the dough to a board (on which you have sprinkled part of the second cup of flour!) and knead it.

Knead in the remaining flour. The dough will be quite stiff by the time you finish incorporating all the flour.

Jody suggests a number of ways in which to shape her cookies, including rolling them out and cutting them. Here's what I did: I rolled my dough into three logs and cut each log into little cylinders. I then pressed the cylinders into little flat circles.

Place the cookies on an ungreased cookie sheet and bake them for 15 to 20 minutes. Let them cool on the cookie sheet for a few minutes before transferring them to a wire rack to finish cooling.

Makes about 24 cookies (depending on how big you cut/roll them).