

**Keywords:** Baking Powder, Baking Soda, Buttermilk, Christmas, Cocoa, Crisco, White, Desserts, Egg Whites, Eggs, Flour, Milk, Salt, Sour Milk, Sugar, Sugar, Powdered, Vanilla

**Yield:** 40 cookies

**Preparation Time:** 1/2 hour

**Cooking Time:** 60 min (10 min @400)

**Ingredients**

1 cup`	Crisco
2 cup`	Sugar
2	eggs
2	egg Yolks
1 cup`	Sour Milk or Buttermilk
1 cup`	hot Water
2 tsp	baking soda
1 tsp	baking powder
4 cups	Flour
1 cup`	Cocoa
1/2 tsp	salt
	FILLING:
4	egg whites, don't beat
4 tbsp	Confectioners Sugar
4 tbsp	Flour
8 tbsp	milk
3 cup`	Crisco
4 tsp	vanilla
8 cups	Confectioners Sugar
	Parchment Paper

**Procedure**

1. Combine cookie ingredients til smooth
2. Drop by Teaspoonful on greased cookie sheet or parchment lined cookie sheet
3. Bake at 400 degrees for 12-15 min.
4. FILLING:
5. Beat all ingredients except 4 c confectioners sugar til fluffy
6. Add 8 c confectioners sugar & mix til very fluffy and smooth
7. Spread between two cooled cookies.
8. Makes about 80 Single Cookies
9. (NOTE: Filling is doubled on this recipe because I LOVE the extra filling!)