

## BRAD'S COOKIES

A: 1/2 CUP SUGAR  
1/2 CUP ORANGE JUICE  
1/2 CUP OIL  
1 TEASPOON LEMON EXTRACT

B: APPROX 2 1/4 CUP FLOUR  
1/2 TEASPOON BAKING SODA  
1/2 TEASPOON SALT

PREPARE A IN A LARGE BOWL AND MIX THOROUGHLY

PREPARE B IN A SECOND BOWL AND MIX.

SLOWLY MIX B INTO A USING A SPOON (OR MIXER) TO MAKE THE BATTER.

SEPARATE INTO 2 HALVES AND CHILL IN WAX PAPER FOR ABOUT 1/2 HOUR.

PREPARE BAKING PANS AND PREHEAT TO 350 DEG.

USE ROLLING PIN TO FLATTEN EACH CHILLED HALF TO ABOUT 1/8 TO 3/16 INCH THICK.

USE COOKIE CUTTER, PLACE ON PANS. SPRINKLE CINNAMON ON COOKIES. PLACE ON PANS.

ROTATE PANS AT ABOUT 7 TO 8 MINUTE INTERVALS. CHECK OFTEN (SHOULD TAKE ABOUT 15 MIN).

REMOVE AND PLACE ON COOLING RACK TO COOL. ENJOY!!!!!!