

LOTTIE MOON COOKIES





AS MADE BY LOTTIE MOON Plain Tea Cake

1 TEACUP OF SOUR MILK 1/2 TEASPOON OF SODA 3 EGGS, WELL BEATEN 3 TEACUPS OF SUGAR 1 TEACUP OF BUTTER **4 PINTS OF FLOUR**

Flavor to taste.

Bake in a quick oven.



ADAPTED RECIPE FOR TODAY'S COOKS Plain Tea Cake

1 HEAPING CUP OF SUGAR TABLESPOON CREAM 1 WELL-BEATEN EGG 2 CUPS OF FLOUR 1/2 CUP BUTTER



Scan the QR code to view this recipe and instructional video from IMB.

Cream the butter and sugar.

Add the egg and mix well. Add the flour and cream.

Cut cookies with a round Roll the dough very thin.

Dust a board with flour.

Place on a buttered or nonstick cookie sheet.

cookie cutter.

Bake at 475 degrees for about 5 minutes.

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1 HEAPING CUP OF SUGAR

2 CUPS OF FLOUR

1/2 CUP BUTTER

1 WELL-BEATEN EGG

I TABLESPOON CREAM

I TEACUP OF SOUR MILK 1/2 TEASPOON OF SODA 3 EGGS, WELL BEATEN 3 TEACUPS OF SUGAR 1 TEACUP OF BUTTER 4 PINTS OF FLOUR

Flavor to taste.

Bake in a quick oven.

Place on a buttered or non-Cut cookies with a round Roll the dough very thin. Dust a board with flour. stick cookie sheet. cookie cutter.



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Lottie Moon Experience

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Cream the butter and sugar.

2 CUPS OF FLOUR Plain Tea Cake

1/2 CUP BUTTER

ADAPTED RECIPE FOR TODAY'S COOKS

AS MADE BY LOTTIE MOON

Plain Tea Cake

Add the egg and mix well.

Add the flour and cream.

1 HEAPING CUP OF SUGAR

1 TEACUP OF SOUR MILK

3 TEACUPS OF SUGAR

1 TEACUP OF BUTTER

1/2 TEASPOON OF SODA

Flavor to taste. Roll thin. Bake in a quick oven.

3 EGGS, WELL BEATEN

4 PINTS OF FLOUR

TABLESPOON CREAM

WELL-BEATEN EGG

Dust a board with flour.

Flavor to taste.

Bake in a quick oven. Roll thin.

Place on a buttered or non-

stick cookie sheet.

Bake at 475 degrees for

about 5 minutes.

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Cut cookies with a round

cookie cutter.

Roll the dough very thin.



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1 HEAPING CUP OF SUGAR TABLESPOON CREAM 1 WELL-BEATEN EGG 2 CUPS OF FLOUR Plain Tea Cake 1/2 CUP BUTTER

Cream the butter and sugar.

Add the egg and mix well.

Add the flour and cream.



Place on a buttered or non-

stick cookie sheet.

Bake at 475 degrees for

about 5 minutes.

Cut cookies with a round

cookie cutter.

Roll the dough very thin.

Dust a board with flour.

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ADAPTED RECIPE FOR TODAY'S COOKS



LOTTIE MOON COOKIES



Lottie Moon Experience

COOKIES OPEN DOORS FOR GOSPEL CONVERSATIONS

Missionary Lottie Moon, or the "cookie lady," as the Chinese people affectionately called her, baked cookies to build friendships with her neighbors. She used her Virginia tea cake recipe to introduce Chinese families to new treats and share the gospel with them.

As you use Lottie's recipe, remember to pray for IMB missionaries as they creatively share the gospel around the world. Pray also for God to open doors for you to share the good news of Jesus with your neighbors.





LOTTIE MOON COOKIES



Lottie Moon Experience

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DOORS FOR GOSPEL
CONVERSATIONS

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