



LOU HOOVER'S ORIGINAL 1922 RECIPE FOR GIRL SCOUT COOKIES

Recipe adapted from Girl Scouts of the United States of America

Yield: 6 to 7 dozen

Ingredients:

- 1 cup butter
- 1 cup sugar
- 2 eggs, beaten
- 2 Tbsp milk
- 1 tsp vanilla
- 2 cups flour
- 2 tsp baking powder

Instructions:

1. Preheat oven to 375°F.
2. Cream together butter and sugar.
3. Add eggs, milk, vanilla, flour, and baking powder and combine.
4. Refrigerate dough for at least 1 hour.
5. Roll thin, cut, and bake for 8 to 10 minutes or until the edges begin to brown.

More recipes are available in our *First Ladies Cookbook*:
<https://national-womens-history-museum.myshopify.com/collections/books/products/first-ladies-cook-book>