

"Sour Cream Sugar Cookies"

1 cup butter softened
1 cup sour cream
2 cups sugar
2 eggs
1 tsp. vanilla
1 tsp. salt
1 tsp. soda
4 tsp. baking powder
5 cups flour

½ Recipe

½ cup butter
½ cup sour cream
1 cup sugar
1 egg
1 tsp. vanilla
½ tsp. salt
½ tsp. baking soda
2 tsp. baking powder
2 ½ cups flour

DIRECTIONS:

Cream butter and sugar. Add sour cream and mix, Add eggs and vanilla. Sift dry ingredients together and add gradually. Mix well. Refrigerate for about 1 hour.

Roll dough out 1/2 inch thick on well floured surface (may be a bit sticky so flour well). Cut out round cookies (I used the top of a glass).

Place on ungreased cookie sheet. Bake at 350 degrees for 10-12 minutes. Frost when cool. Makes 4 dozen. (or more depending on the size of your cutter.)

ICING

Butter
icing sugar
vanilla (or flavored extract)
milk