

# sour cream cookies

## INGREDIENTS

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4 ½ cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 cup shortening  
1 ¾ cups granulated sugar  
½ teaspoon salt  
1 cup sour cream  
2 large eggs  
1 teaspoon vanilla

## FROSTING INGREDIENTS

2 pounds confectioner's sugar  
1 cup sour cream  
1 teaspoon vanilla

## DIRECTIONS

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### TO MAKE THE COOKIES:

1. Preheat oven to 350°F.
2. In a large bowl, combine flour, baking soda, baking powder, and salt. Set aside.
3. In the bowl of an electric mixer, cream the sugar and shortening until soft and fluffy. Add the flour and mix until combined. Then add in the sour cream, eggs, and vanilla and mix until a cohesive dough forms.
4. Roll out dough and cut into shapes using cookie cutters or drop the dough by tablespoons onto an ungreased cookie sheet.
5. Bake for 10 to 12 minutes or until the edges start to brown. Remove the cookie sheet from the oven and allow the cookies to cool on a wire rack.

### TO MAKE THE FROSTING:

Stir together the confectioner's sugar, sour cream, and vanilla. If the frosting seems too thick, add a few drops of milk. Divide the frosting into separate bowls and add food coloring if you wish. Top with sprinkles or embellishments immediately after adding the frosting.