

SOUR CREAM SUGAR COOKIES

Shared by Jade Bawcom-Randall for the 20s/30s Advent gathering, Spreadable Hope

1 cup butter
2 cups sugar
2 eggs
2 tsp. vanilla
1 tsp. baking soda dissolved in 1 cup sour cream
5 cups flour
2 tsp. baking powder
1 pinch salt

Preheat the oven to 350 degrees. Cream butter, add sugar and beat well. Add eggs and vanilla. Add dry ingredients alternately with sour cream mixture. Make sure the dough is easy to handle. Roll out and cut in your favorite shapes. Bake at 350 degrees for about 10 minutes. Cookies should be lightly browned on the bottom but not on the top.

“I LOVE THIS RECIPE BECAUSE THE SOUR CREAM KEEPS THE COOKIES FROM BEING OVERLY SWEET. THE COOKIES COME OUT SO PILLOWY AND SOFT, AND THE DOUGH MAKES A TON OF COOKIES. BE SURE TO MAKE A HALF RECIPE IF YOU ONLY WANT A COUPLE DOZEN COOKIES!”