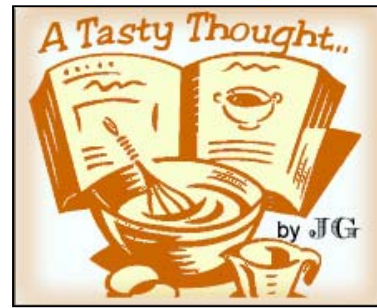


A Recipe compliments of



TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD



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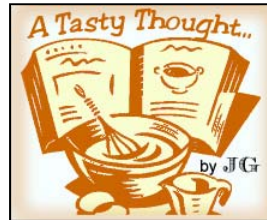
Sour Cream Sugar Cookies

Oven: 375°F

Yield: About 5 dozen cookies – depending on size

Ingredients:

- 4 cups all purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon nutmeg
- 1 cup soft unsalted margarine or butter
- 1½ cups sugar
- 1 egg
- ½ cup sour cream (can be fat free)
- 1 teaspoon vanilla extract



Instructions

Day 1

1. In large bowl of electric mixer beat butter & sugar until light & fluffy. Add egg, beat.
2. Add in baking powder, baking soda, salt & nutmeg. While beating on low speed, add flour one cup at a time.
3. Still beating on low speed add in vanilla & sour cream. Then beat well on medium until well combined. Dough will be stiff.
4. Remove dough from bowl and place on a sheet of plastic wrap, folding well. Place wrapped dough on a sheet of aluminum foil and wrap again. Refrigerate overnight.

Day 2

5. Preheat oven to 375°. Unwrap dough and cut into four parts.
6. On well-floured surface, roll dough to ¼" thickness. Using heart shaped cookie cutter, cut out hearts. Place on cookie sheet 1" apart. (Maybe 12 cookies per sheet.)
7. Sprinkle with red decorative sugar. Bake 10 -11 minutes in 375° oven. Bottom will be a light golden brown. Only place one sheet in oven to bake at a time.
8. Remove with spatula onto wire racks to cool. Store in airtight container.

YUMMY!

