

## SOFT SUGAR COOKIES

Kristin Holt

- 2 cups white sugar
- 2 eggs
- 2 tsp. real vanilla extract
- 2 sticks (=1/2 lb. =1 cup) real dairy butter, mostly melted
- 1 cup (full-fat) regular sour cream
- 2 tsp. baking soda
- 1 tsp. salt
- 6 ½ cups flour



You're welcome to share, forward, print!

1. Preheat oven to 375°. Spray baking sheets with Pam. (Recipe yields 4 full cookie sheets.)
2. Cream together sugar, eggs, vanilla, butter, and sour cream. Add soda and salt; mix well. Add flour about two cups at a time until fully incorporated. (I use my KitchenAid stand mixer and dough paddle clear 'til the end.)
3. Roll out about ¼" to 3/8" thick. Cut with favorite cookie cutters. Arrange on prepared cookie sheets about an inch apart. Cookies puff up but do not spread much.
4. Dough rolled out a second and third time ("scraps" between cuts) are actually very, very good—I can't tell the difference between "premium" first rolls and those that were rolled out 3 times. Use all the dough!...it's too good to throw out.
5. Bake at 375° for 9 minutes, or until just a hint of golden around the edges (do not brown!). Allow to cool on pans.

## FROSTING

- 8 oz cream cheese, warmed
- 1 cube butter (= ½ cup), very soft
- 1 tsp. real vanilla extract
- ½ tsp. almond extract
- Food coloring as desired
- 1 lb. powdered sugar (about 3 ½ to 4 cups), plus a little more if needed to reach desired consistency

1. Cream butter and cream cheese together until smooth. Add extracts and coloring. Add powdered sugar slowly. Whip until smooth.
2. Frost cookies when cool. Add sprinkles as desired. I find this amount of frosting is exactly the right amount to frost each cookie liberally.