

Sour Cream Cutouts

1 cup butter, softened
2 cups sugar
3 eggs
6 cups flour
2 tsp. baking soda
1/2 tsp. salt
1 cup sour cream



FROSTING:

1/2 cup butter, softened
4 cups powdered sugar
3 Tbsp. milk (I added more for easier spreading)
Food coloring, optional

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine dry ingredients; add to creamed mixture alternately with sour cream (dough will be sticky). Cover and refrigerate for 2 hours or until easy to handle. (Not kidding about this... it'll go much better with chilled dough!) On a floured surface, roll out dough to 1/4" thickness. Cut into desired shapes with cookie cutters dipped in flour. Place 1" apart on greased baking sheets. Bake at 375 for 8-12 minutes or until lightly browned. (10 min was perfect.) For frosting, beat the butter, powdered sugar, and milk until smooth. Add food coloring if desired. Frost cookies. Yield: about 9 dozen.

Recipe from the Christmas Cookies & Candies cookbook

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