



Sour Cream Sugar Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 cup Crisco - 1 1/2 cup sugar - 2 eggs - 1 teaspoon vanilla extract - 3 cups flour - 1 teaspoon salt - 1/2 teaspoon baking powder - 1/2 teaspoon baking soda - 1 cup sour cream - cinnamon and sugar for topping

Instructions

Don't let the name scare you off...these mounds of sweetness never give off a hint of their sour cream bloodline...just delicious cinnamon goodness. A recipe handed down in my family and a favorite with coffee and tea. 1. Cream Crisco & sugar together. 2. Add eggs & vanilla. 3. Beat until light. 4. Mix dry ingredients together. 5. Add dry ingredients and sour cream alternately to creamed mixture. 6. Drop by heaping spoonful on greased cookie sheets about 2 inches apart. 7. Sprinkle with cinnamon and sugar BEFORE baking! 8. Bake at 400F for 10 - 12 minutes. Enjoy!