

*S.T. Lawrence Dairy's
Favorite Recipes*

Rolled Sour Cream Sugar Cookies

2 cups sugar	5 cups sifted flour
½ cup butter or butter and shortening	2 teaspoons baking powder
2 large or 3 small eggs	1 teaspoon soda
1 teaspoon vanilla	1½ teaspoons salt
1 cup sour cream	½ teaspoon nutmeg

Gradually add sugar to butter, creaming thoroughly; add eggs and beat until fluffy. Add vanilla and sour cream. Sift dry ingredients together and add, mixing to a smooth, soft dough. Chill thoroughly, then roll out ¼" thick on floured board, and cut in large (3" to 4") cookies. Place on greased baking sheet, and sprinkle with sugar. Bake in moderate hot oven (375° to 400°) until lightly browned. Makes about 3 dozen fat, soft cookies. (If you want crisp cookies, roll the dough very thin.)