

## SOUR CREAM COOKIES

2 cups sugar  
1 cup butter  
2 large eggs  
1 cup sour cream  
1/2 tsp. vanilla

1/2 tsp. baking soda  
4 tsp. baking powder  
4 1/2 cups flour  
1/4 tsp. salt  
1/2 cup coarsely chopped nuts

Cream together sugar and butter. Add eggs one at a time, beating until well blended. Then stir in sour cream and vanilla.

Sift together soda, baking powder, flour and salt. Stir into egg and sugar mixture. Drop by tablespoons to greased cooky sheet. Sprinkle with nuts. Bake at 350° for 20 minutes. The cookies should be large, soft and fairly thick.  
Yield 3 1/2 dozen.