



Category (Cookies)

## Soft Sugar Cookies

Submitted by (Krissy Brooks)

<p><b><u>Recipe</u></b></p> <p>1/4 cup shortening          1/4 cup butter          1 cup sugar          1 egg          1 tsp. vanilla          1/2 cup sour cream          2 2/3 cups flour          1 tsp. baking powder          1/2 tsp. baking soda          1/4 tsp. salt          1/4 tsp. nutmeg</p> <p>Cream together shortening, butter and sugar. Then add egg, vanilla and sour cream. Add the dry ingredients to the sugar and egg mixture. (You do not need to chill this recipe.) Roll dough on floured surface and cut. Bake at 425 degrees for 6-8 minutes. Do not brown. Frosting: Whip together 1/2 part shortening and 1/2 part butter. Add powdered sugar to bring mixture to desired thickness. Flavor with vanilla to taste. Decorate cookies with sprinkles or candy immediately after frosting.</p>	<p><b><u>Grocery List</u></b></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><b><u>Side dish</u></b></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><b><u>Tips/Helpful hints</u></b></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>