

Sour Cream Cookies

Yield is a surprise.

Ingredients

½ cup oleo (margarine)
1 ½ cups sugar
2 eggs
1 tsp vanilla

3 cups sifted flour
1 tsp salt
½ tsp baking powder
½ tsp baking soda

1 cup sour cream
Topping 2 Tbsp sugar + 1 tsp
cinnamon

Directions

Cream oleo well. Add sugar gradually while continuing to cream. Add eggs one at a time, beating well after each addition. Add vanilla, beat until light and fluffy. Mix and sift flour, salt, baking powder and baking soda. Add to creamed mixture alternately and sour cream. Drop by teaspoon on well-greased cookie sheet. Place cookies 1" apart. Sprinkle topping on cookies before baking. Bake for 10 – 12 minutes in oven at 350°.

Optional: Add cup of white raisins. For chocolate, add 2 squares of chocolate to creamed mixture.

By: Aunt Helen Calzone – Julie's Godmother

Sugar Cookies

Yields 24 cookies

Ingredients

1 roll (16.5 oz) Pillsbury™ refrigerated sugar cookies
¼ to ½ cup all-purpose flour

Ready-to-spread frosting (any white variety)
Coarse white sparkling sugar, if desired

Directions

Heat oven to 350°F. In large bowl, break up cookie dough. Stir or knead in ¼ cup of the flour until well blended. Sprinkle about 1 tablespoon flour onto work surface; coat all sides of dough with flour. With rolling pin, roll out dough ¼ inch thick, adding additional flour as needed to prevent sticking.

With floured 2-inch star-shaped cookie cutter, cut out stars. Gently brush excess flour from stars; place 2 inches apart on ungreased cookie sheets.

Bake 7 to 9 minutes or until light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes. Frost cookies with frosting. Sprinkle with sugar.