

April, 2000

**Old-Fashioned  
Sour Cream  
Cookies**

**Ingredients:**

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1 cup sugar  
1/4 cup butter, softened  
1 tsp. vanilla  
1 tsp. baking powder  
1 tsp. salt  
1/2 cup sour cream

1/4 cup shortening  
1 egg  
2-2/3 cups flour  
1/2 tsp. baking soda  
1/4 tsp. nutmeg  
sugar

**Instructions:**

Preheat oven to 425 degrees. Mix 1 cup sugar, shortening, butter, egg and vanilla in a bowl. Stir in remaining ingredients. Shape dough into tablespoon-size balls. Flatten balls with greased bottom of a glass dipped in sugar. Bake until almost no indentation remain when touched, about 6 to 8 minutes.

*Makes 3 dozen.*

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