

November, 1999

## Spicy Sugar Drops

### Ingredients:

[Back to the  
Recipe of the Month](#)

[Back to  
Recipe Archives](#)

[Back to Lobby](#)

2-3/4 cups flour	1 cup sour cream
1-1/2 cup packed brown sugar	1/2 cup shortening
1 tsp. salt	1 tsp. vanilla
1/2 tsp baking soda	2 eggs
1 cup nuts, chopped	

### SPICY SUGAR

1/2 cup sugar	1 tsp cinnamon
1 tsp. ground cloves	

### Instructions:

Preheat oven to 375 degrees. Cream together sugar, shortening and eggs, then add in sour cream and vanilla. In another bowl mix together flour, salt and baking soda and then gradually add to the first mixture. Stir in nuts. Drop dough by level tablespoon about two inches apart onto an ungreased cookie sheet. Sprinkle the top of each with the Spicy Sugar mixture. Bake approximately 10 minutes. Remove immediately from cookie sheet to cool.

*Makes 2-1/2 dozen.*

[Back to Lobby](#)