Aunt Marlene’s Sugar Cookies

(originally from Jolene Burbach)

375 degrees

4 ¾ c flour

1t salt

1t baking powder

1t baking soda

1 c butter flavored Crisco

2 c sugar

2 eggs

2t vanilla

1 c sour cream

Mix dry ingredients, set aside. Cream Crisco and sugar, add eggs and vanilla. Alternate dry ingredients with sour cream until all is added. Refrigerate overnight. Roll out to ¼” thick, cut out shapes. Bake 5-8 min. or until golden brown. DO NOT OVER BAKE‼‼‼‼‼‼

Decorate with butter cream frosting. ☺