

Dutch Sour Cream Cookies

Chilling time: 8 hours

3 cups all-purpose flour

¼ teaspoon baking soda

½ cup vegetable shortening

1 cup sugar

1 large egg

½ teaspoon vanilla extract

½ teaspoon lemon extract

¼ cup sour cream

Combine the flour and baking soda. In a large bowl, cream the vegetable shortening and sugar. Beat in the egg, vanilla and lemon extracts. Beat in the sour cream. Gradually blend in the dry ingredients. Shape the dough into a log 2 inches in diameter. Wrap in waxed paper and chill for 8 hours. Preheat the oven to 375°. Lightly grease 2 baking sheets. Cut the log into ¼-inch-thick slices, and place 1 inch apart on the prepared baking sheets. Bake for 10 to 12 minutes, until lightly colored. Transfer to wire racks to cool.