

# Mom's Sour Cream Cookies



## Ingredients

2 3/4 cup flour  
1/2 tsp salt  
1/2 tsp baking soda  
1/2 tsp baking powder  
1/2 cup crisco  
1 1/2 cup sugar

1 cup sour cream (room temperature)  
2 eggs (room temperature)  
1 tsp vanilla

Pre-heat to 350 degrees and prepare your cookie sheet.

Mix together the dry ingredients: flour, salt, baking soda, and baking powder and set aside.

Cream together the crisco and sugar in a stand up mixer. Add the sour cream and mix until combined. Take spatula and scrape down the sides of the bowl. Add one egg at a time and beat for one minute before adding the next egg. Beat the 2nd egg for one minute as well. Scrape down the side of the bowl and then begin adding the dry ingredients. As to not create a cloud of flour dust in my kitchen, I mix in the dry ingredients 1/4 cup at a time until it is all combined.

Once combined, you will need to refrigerate the cookie dough for one hour.

Place cookies on cookie sheet, my mom drops them onto the cookie sheet about 1 tsp size. I use a cookie scoop and drop them on the cookie sheet. Once on the cookie sheet, sprinkle with your favorite kind of sprinkles or whatever you can find in your house! I have never had one of my Mom's Sour Cream Cookies without sprinkles and she usually uses chocolate sprinkles.

\*\*\*recipe by MaryIn Nieblas\*\*\*