



## SUGAR COOKIES

- 1 Cup Shortening
- 1 Cup Sugar
- 1 Cup Sour Cream
- 3 Egg Yolks, Beaten
- 1 Teaspoon Vanilla
- 3 Cups Sifted Flour
- 1 Teaspoon Salt
- 1 Teaspoon Baking Powder
- 1/2 Teaspoon Baking Soda

## DIRECTIONS

1. Cream shortening and sugar thoroughly.
2. Add sour cream, egg yolks and vanilla.
3. Sift together dry ingredients.
4. Add to creamed mixture and blend well.
5. Chill several hours.
6. Shape into balls using a small portion of dough, keeping remaining dough chilled.
7. Roll 1/8 inch thick on a lightly floured board.
8. Cut with 2 1/2 inch round cutter.
9. Sprinkle with sugar on greased baking sheets.
10. Bake in a 375 degree oven for 15 minutes.