## Best Sugar Cookies

Ingredients
Summary

- $31 / 4$ cups sifted flour

Yield: 0

- $11 / 2$ tsp baking powder
- 1 tsp baking soda

Source: Barbara Gentrup
Prep Time: 30 minutes

- $1 / 2$ tsp nutmeg

Category: Cookies \& Bars

- $1 / 2$ cup shortening or butter
- 1 cup sugar
- 1 egg
- 1 tsp vanilla
- $1 / 2$ cup sour cream


## Instructions

Sift together flour, soda, baking powder, nutmeg, and salt. In separate bowl cream shortening or butter, sugar, egg, and vanilla. Add sour cream. Combine wet and dry ingredients. Chill if needed. Roll to $1 / 4$ inch thick and cut into large shapes. Bake at 400 deg for $10-12$ minutes. Cookies should not be brown.

