

JEN'S FAVORITE Sour Cream Sugar Cookies

INGREDIENTS

- 3 cups flour
- $\frac{3}{4}$ tsp baking soda
- 1 tsp cream of tartar
- $\frac{1}{2}$ tsp ground nutmeg (*Jen likes to add a little extra*)
- $\frac{1}{2}$ cup softened butter or margerine
- 1 cup sugar
- 1 egg
- $\frac{1}{2}$ cup sour cream

PREPARATION

1. Sift together flour, baking soda, cream of tartar, and nutmeg. Set aside.
2. Mix butter or margarine in a bowl until creamy.
3. Add sugar and mix again until fluffy.
4. Add egg and sour cream and mix again until creamy.
5. Gradually add the dry ingredients to the margerine mixture and beat until smooth.
6. Cover and chill for 2 hours. (*This step is not absolutely necessary.*)
7. Preheat oven to 400°F.
8. On a lightly floured surface, roll dough to an even thickness and cut into desired shapes. (*PRO TIP: We recommend rolling to a scant $\frac{1}{4}$ ", but evenness is more important than thickness. You'll want to handle the dough as little as possible, so if it gets a little too thin, just go with it instead of re-rolling.*)
9. Place cookies on ungreased baking sheet at least 2" apart.
10. Bake at 400°F for 6-8 minutes.
11. Remove from baking sheet and allow to cool completely on cooling rack.
12. For simple frosting, use sifted confection sugar, a small amount of water, pure vanilla extract, and food coloring. Add sprinkles while the frosting is still wet.
13. Enjoy!



This is Jennifer's favorite sugar cookie recipe, shared with her years ago by her mother.



Photography © 2024 by ShabbyFabrics

SHARE WITH A FRIEND!

SERVE WITH OUR *Tea & Cookies for Two* PLACEMATS



CATHY'S RASPBERRY-FILLED Shortbread Cookies

INGREDIENTS

- 1¼ cup butter, softened
- ⅔ cup sugar
- 2 cups flour
- 2 cups ground almonds
- ⅛ teaspoon cinnamon
- raspberry jam
- powdered sugar

PREPARATION

1. Beat softened butter and sugar together until light and fluffy.
2. Stir in the ground almonds, cinnamon, and ½ cup of the flour.
3. Mix in remaining flour ½ cup at a time.
4. Shape dough into (2) balls. Wrap both halves and refrigerate for about an hour.
5. Preheat oven to 325°F.
6. On a lightly floured surface, roll dough into a sheet ⅛" thick and cut into desired shapes.
7. In half of the cookies, cut a hole in the middle (these will be the tops of the completed cookies).
8. Place cookies on ungreased baking sheet at least 2" apart.
9. Bake at 325°F for 10 - 12 minutes.
10. Remove from baking sheet and allow to cool completely on cooling rack.
11. Top whole cookies with raspberry jam, then add cut-out cookie tops.
12. Sprinkle with powdered sugar.
13. Enjoy!



Shortbread variation: Cut dough into rectangles and sprinkle with raw sugar before baking for a super simple tea cookie!



*Cathy's love of baking came from her father, and she began working in bakeries when she was just 13 years old.
She has cultivated this New York favorite for years!*



Photography © 2024 by ShabbyFabrics

