

World's Best Sugar Cookies

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Ingredients:

½ cup butter, softened
½ cup sugar
½ cup sour cream
1 egg, beaten
1 tsp. vanilla
1 tsp. lemon juice
2 ½ cups flour
1 tsp. baking powder
½ tsp. salt
½ tsp. baking soda

Icing:

1 cup powdered sugar
2 tsp. milk
2 tsp. corn syrup
1 tsp. almond extract

Directions:

1. Cream butter and sugar.
2. In a separate bowl, combine dry ingredients.
3. Mix in sour cream, eggs, vanilla, and lemon juice.
4. Add the dry ingredients and mix thoroughly.
5. Cover and chill in the refrigerator for at least 1 hour.
6. Roll 1/8 thick on a floured surface and cut with cookie cutters. **MAKE SURE you roll the dough thin enough.** They will puff up slightly during baking, so they need to be really thin when rolled out.
7. Bake 8-10 minutes at 350 degrees.
8. Let cool.
9. Frost the cookies using popsicle sticks or *new* paintbrushes and let the glaze harden.