

Grandma's Christmas Cookies

Laurie Fromm

INGREDIENTS:

2 cups sugar

1 cup cheap fat (margarine)

3 eggs

1 cup sour cream

4-5 cups flour

1 lg tsp baking powder (almost 2)

1 lg tsp baking soda (almost 2)

1 tsp vanilla or nutmeg

DIRECTIONS:

In a small bowl, combine sour cream and baking soda (it will foam). In second small bowl, combine 1 cup flour and baking powder.

Cream together sugar and margarine. Add eggs and vanilla. Add 1 cup flour mixture and sour cream mixture. Mix well. Add enough flour to make a stiff dough.

Chill at least on hours in a covered bowl.

Roll at least ¼ " thick. Cut into shapes or drop on cookie sheet. Bake at 350° for 8-15 minutes. Cool on racks. Frost as desired. Store in an air tight container to retain freshness.