

GRANDMA'S SOUR CREAM SUGAR COOKIES

★★★★★

COURSE: DESSERT CUISINE: AMERICAN PREP TIME: 30 MINUTES

COOK TIME: 10 MINUTES TOTAL TIME: 40 MINUTES

SERVINGS: 24 COOKIES CALORIES: 281CAL AUTHOR: [ASHLEY FEHR](#)



These Sour Cream Sugar Cookies are soft and fluffy with just the right amount of sweetness -- they're perfect with or without frosting and make a great freezer-friendly holiday cookie!

INGREDIENTS

- 1/2 cup unsalted butter
- 2 cups granulated sugar (400g)
- 4 eggs
- 1 teaspoon vanilla
- 2/3 cup sour cream
- 1/2 teaspoon baking soda
- 3 teaspoons baking powder
- 1 teaspoon salt
- 4 cups all purpose flour, fluffed and levelled (500g)

FROSTING

- 1/2 cup butter
- 2 1/2 cups powdered icing sugar
- 1 teaspoon vanilla
- 2 tablespoons milk

INSTRUCTIONS

1. In a large bowl with an electric mixer, beat butter and sugar on high until creamy.
2. Add eggs, vanilla, and sour cream and beat until smooth.
3. Add baking soda, baking powder, and salt and mix until combined. Add flour and beat on low until no white remains -- dough will be soft, almost like cake batter. THIS IS FINE.
4. Preheat oven to 350 degrees F and line baking sheets with parchment paper. Drop by heaping tablespoonfuls onto baking sheets 2-3 inches apart and bake for 10-12 minutes, until edges are golden and centers are set.
5. Frosting With an electric mixer, beat butter until smooth. Add sugar, vanilla and milk and beat until smooth, adding additional sugar or milk to reach desired consistency (you don't want it too thin!).
6. Color if desired and spread on cooled cookies.

NUTRITION

Calories: 281cal | Carbohydrates: 45g | Protein: 3g | Fat: 9g | Saturated Fat: 5g | Cholesterol: 51mg | Sodium: 107mg | Potassium: 93mg | Sugar: 29g | Vitamin A: 315IU | Vitamin C: 0.1mg | Calcium: 40mg | Iron: 1.2mg