

Sour Cream Cookies

Farmwives of New England have always been famous for their sour cream cakes. This recipe is very old and very choice. It is from a hand-written cook book owned by a woman noted far and wide for her sour cream cakes.

4 cups flour
1/2 tsp. salt
1 tsp. soda
1 cup butter
2 cups sugar
1 cup sour cream
2 eggs unbeaten
1 tsp. lemon extract

Sift together the flour, salt and soda. Cream the butter and sugar together. Add the eggs, one at a time and beat until light. Add the flavoring. Add the flour and cream alternately and mix into a soft dough. Handle the dough lightly while rolling it thin and cutting it into fancy shapes. Sprinkle the cakes with sugar and bake at 400° F. until pale brown.



TIP: For thicker, chewier cookies, place your prepared cookies dough and pans in the freezer for 8-10 minutes before baking. You may have to add a minute or two to your baking time, but your cookies won't spread as much.

