

Woo-Woo's Sugar Cookies

THE COOKIES

3 1/4 cups all-purpose flour
1 tsp. soda
1/2 tsp. salt
1/2 cup soft butter
1 cup sugar
1 egg unbeaten
1 1/2 tsp. vanilla
1/2 cup thick sour cream

Sift together flour, soda, and salt.

Combine butter, sugar, egg, and vanilla.

Beat together and add sour cream and flour mixture gradually.

Wrap up the dough in plastic and stick it in the fridge for about an hour.

Preheat oven to 375°F.

Roll out on a floured board until 1/4 to 1/2 inch thick. (These stay pretty thick. The trick is to make sure that they're all around the same size so that they cook evenly.)

Sprinkle with sugar, roll in lightly.

Cut into shapes and place on a greased cookie sheet.

Bake 12 minutes or until golden brown.

Cool completely.

THE BUTTERCREAM FROSTING

1/2 cup butter
1/8 tsp. salt
1 lb. confectioners' sugar
2 egg yolks or 1 egg
1 tsp. vanilla
2 Tbsp. milk

Cream butter until soft and add salt.

Gradually add part of sugar to the butter.

Blend in egg and vanilla.

Add remaining sugar alternately with milk until it is of spreading consistency.

Add food coloring. I have recently fallen in love with Wilton Gel Coloring. Start with an 1/8 tsp. because it adds a lot of bold color very quickly.

Ice your cookies.