



SUGAR COOKIES

PREP: 15 min COOK: 30 min
 TOTAL: 45 min MAKES: 4 dozen

1 cup unsalted butter, softened
 1 1/2 cups sugar
 1 teaspoon vanilla extract
 3 eggs
 8 ounces sour cream
 2 teaspoons baking powder
 5 cups flour
 1/4 teaspoon salt

1. Preheat oven to 350 degrees.
2. Cream the butter and sugar using an electric mixer.
3. Add the vanilla extract and eggs, one at a time, and continue mixing until combined. Add the sour cream and mix until combined.
4. In a mixing bowl, combine the baking powder, flour and salt and slowly add to the mixer bowl; mix until combined.
5. Roll the dough out in batches on a lightly floured surface and cut using a cookie cutter. Sprinkle with sugar.
6. Transfer the cookies to lined baking sheets and bake for 10 minutes or until very lightly browned.

GINGERSNAP COOKIES

PREP: 15 min COOK: 30 min
 TOTAL: 45 min MAKES: 4 dozen

2 cups flour
 2 teaspoons baking soda
 1/2 teaspoon salt
 1/2 tablespoon ground ginger
 1 teaspoon cinnamon
 3/4 cup unsalted butter, softened
 2/3 cup sugar
 1 egg
 1/3 cup molasses
 1 teaspoon vanilla extract
 Extra sugar for rolling

1. Preheat oven to 350 degrees.
2. Combine the flour, baking soda, salt, ginger and cinnamon in a mixing bowl. Set aside.
3. Cream the butter and sugar using an electric mixer. Add the egg and continue beating until combined. Add the molasses and vanilla extract and beat until combined.
4. Slowly add the flour mixture to the mixer bowl and mix until blended.
5. Roll the cookie dough into small balls, each a little larger in diameter than a quarter. Roll each ball in sugar and place on lined baking sheets.
6. Bake for 10-12 minutes or until flattened and lightly browned.