

Grandma Mahaney's Christmas Cookies

3 dozen 2 hours

The secret ingredient is nutmeg!

Ingredients

1 cup butter
1 cup sugar
1 egg,
slightly beaten
¼ cup sour cream
1 tsp. vanilla extract
½ tsp. nutmeg
3 cups sifted flour
1 tsp baking soda
¼ tsp salt

Directions

1. Cream butter and sugar until fluffy.
2. Mix in egg, sour cream, and vanilla extract.
3. In a separate bowl, sift together flour, nutmeg, soda, and salt.
4. Add flour mixture to wet ingredients, stirring just until soft dough forms.
5. Cover and chill for at least one hour.
6. Preheat oven to 350 degrees.
7. Using a rolling pin, roll out dough ¼ inch thick on a lightly floured surface.
8. Use various cookie cutters to shape cookies.
9. Bake on cookie sheet for 8-10 minutes (do not over bake!)
10. Immediately transfer cookies to wire wracks to cool.
11. Ice and decorate with sprinkles.