Sour Cream Cut Out Cookies

4 cups flour

1 tsp baking powder

½ tsp baking soda

½ tsp salt

¼ tsp nutmeg

1 cup butter, softened (that is 2 sticks)

1 ½ cups white sugar

1 egg

1 tsp vanilla extract

½ cup sour cream (use measure all cup, dry side)

Whisk together the flour, baking powder, baking soda, salt and nutmeg; set aside

In mixer bowl, cream together the butter and sugar until smooth and creamy.

Beat in egg, vanilla and sour cream.

Stir in the dry ingredients.

Mix until soft dough forms.

Get 2 squares of plastic wrap.

Divide dough between the pieces of wrap and flatten to a disk.

Wrap tightly and put in color coded storage plastic.

Put in the refrigerator to chill

Make frosting:

1 tbsp butter, softened

1 tsp vanilla extract

2 ½ cups powdered sugar

3 tbsp milk

In a small color coded storage dish, mix the frosting ingredients. Cover and refrigerate for day 3

Day 2

Preheat oven to 375

Wash table and dry thoroughly.

Lightly flour the table. Take one disk of dough and roll to ¼” thickness. Cut out and place on parchment lined baking sheet. Leave 1 ½” between cookies.

Bake 8-10 minutes. Allow cookies to cool a few minutes before removing from paper.

Day 3

Decorate the cookies