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## Sour Cream Cookies Recipe

4 cups white flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1 pinch kosher salt  
2 sticks salted butter,  
(softened to room  
temperature (1 cup) the  
original recipe calls for  
margarine)  
1 1/2 cups granulated sugar  
2 large eggs  
1 cup sour cream  
1 teaspoon vanilla extract  
1 1/2 cups chopped walnuts  
((optional, I've never actually  
had these cookies with nuts  
in all my years eating them))  
1 1/2 cups confectioner's  
sugar  
1 Tablespoon lemon juice  
(you could always sub lemon  
extract but maybe start with  
less and taste it before you  
add more)  
2 Tablespoons water  
Sprinkles, (optional)

- 1 Preheat oven to 325 degrees and line sheet pans with parchment or silicone baking mats.
- 2 Combine flour, baking soda, baking powder and salt. Set aside.
- 3 In a large mixing bowl, beat together butter and granulated sugar.
- 4 Beat in eggs, sour cream and vanilla until well combined.
- 5 Add dry ingredients and beat until just combined. Fold in walnuts if using. The batter will be thick.
- 6 Drop Tablespoons (1 1/2 inch balls) of batter onto lined pans, about 2 inches apart.
- 7 Bake 12-15 minutes, until the edges are just beginning to turn golden. Cool.
- 8 Once they've cooled, you can glaze and serve. If you're planning on freezing these, you'll want to freeze them after baking but without the glaze.
- 9 Mix all ingredients until well combined well.
- 10 Dip the cookies into the glaze. Top with some sprinkles if you want a pop of color.
- 11 Set aside for a few minutes until the glaze has dried. Serve immediately or store in an airtight container on your counter.