
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)

- ❶ Preheat oven to 325 degrees and line sheet pans with parchment or silicone baking mats.
- ❷ Combine flour, baking soda, baking powder and salt. Set aside.
- ❸ In a large mixing bowl, beat together butter and granulated sugar.
- ❹ Beat in eggs, sour cream and vanilla until well combined.
- ❺ Add dry ingredients and beat until just combined. Fold in walnuts if using. The batter will be thick.
- ❻ Drop Tablespoons (1 1/2 inch balls) of batter onto lined pans, about 2 inches apart.
- ❼ Bake 12-15 minutes, until the edges are just beginning to turn golden. Cool.
- ❽ 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.
- ❾ Mix all ingredients until well combined well.
- ❿ Dip the cookies into the glaze. Top with some sprinkles if you want a pop of color.
- ⓫ Set aside for a few minutes until the glaze has dried. Serve immediately or store in an airtight container on your counter.