

## “Sugar Cookies”

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A soft and delicious sugar cookie – perfect for Christmas decorating! For a fun variation, try the **Stand-Up Cookie** idea below. Depending upon the size of cookie, recipe will make between 2-3 dozen cookies



### Ingredients:

1/2 cup butter, softened  
1 cup granulated sugar  
1/2 cup sour cream  
2 eggs  
1/2 teaspoon vanilla  
3 1/2 cups flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
Frosting, sprinkles, colored sugar, decorations

### Method:

Beat together butter and sugar. Add sour cream, eggs, and vanilla beat well. Stir in flour, baking powder, baking soda, and salt. Mix well. Cover and refrigerate at least one hour.

Pre-heat oven to 350 degrees F

Roll dough out on a lightly floured surface to 1/4 inch thickness. Cut with floured cookie cutter shapes. Place shapes 1-inch apart on un-greased cookie sheet. Bake for 8-10 minutes (cookie will be a very light tan on bottom – tops will still be pale). Remove to wire cooling rack. Frost when cooled.

### Notes:

Nutrition analysis was calculated assuming recipe makes 2 dozen cookies. Frosting is not included in analysis.

\* **Stand-Up Cookies** - symmetrical shapes work best (i.e. stars, snow flakes, etc), but with a little care you can create standup bells, snowmen, and other fun shapes. Roll chilled cookie dough to 1/8-inch thickness. Cut desired shapes and place on baking sheet. Cut a vertical slit approximately 5/8 of the way through each cookie. If making asymmetrical shapes (i.e. snowmen, boots, etc) cut slits on opposite ends of two cookies (when assembled, the two parts will create one stand-up cookie). For snowmen cookies, use 1 snowman cookie and 1 round cookie the same size as the base of the snowman. Cut slits as directed above (the round cookie creates the stand for the snowman).

Spread the slits apart to create a 1/4-inch opening. If desired, sprinkle with colored sugar (which replaces frosting later). Bake as directed above. When baked, gently trim the opening as needed, move cookie to cooling rack. When cooled completely, lightly frost cookies. Assemble by placing two cookies with matching slits together.

Idea for Stand-Up Cookies is an adaptation from “Taste of Home,” recipe for Festive Cookies, December/January, 2007, pg 7.

Nutrition Facts	
Serving Size 1 cookie	
Servings Per Container 24	
Amount Per Serving	
Calories 150	Calories from Fat 50
% Daily Value*	
<b>Total Fat</b> 5g	<b>8%</b>
Saturated Fat 3g	<b>16%</b>
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 140mg	<b>6%</b>
<b>Total Carbohydrate</b> 23g	<b>8%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 8g	
<b>Protein</b> 3g	
Vitamin A 4%	• Vitamin C 0%
Calcium 2%	• Iron 6%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000    2,500
Total Fat	Less than 65g    80g
Saturated Fat	Less than 20g    25g
Cholesterol	Less than 300mg    300mg
Sodium	Less than 2,400mg    2,400mg
Total Carbohydrate	300g    375g
Dietary Fiber	25g    30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	