

# Christmas Sugar Cookies (from The Frugal Girl)

*(I usually make a double batch of the cookies and frosting so that the six of us have plenty to decorate.)*

1 cup butter at room temperature  
1 cup sugar  
1 egg slightly beaten  
1 teaspoon vanilla extract  
¼ cup sour cream  
3 cups sifted flour  
1 tsp baking soda  
¼ tsp salt

Beat butter and sugar together until creamy. Stir in egg, vanilla, and sour cream.

In a separate bowl, mix together flour, baking soda and salt; mix into butter/sugar mixture until thoroughly combined.

Cover and refrigerate for at least one hour.

When ready to bake, heat oven to 350. On lightly floured surface, roll dough to 1/4 inch thick. Cut out using cookie cutters, place cookies on ungreased baking sheet, and bake for 8-10 minutes, or until lightly browned.

Remove cookies from sheet, let cool, and then frost and decorate.

## **Butter Frosting**

*(frosts one batch of cookies)*

4 cups powdered sugar  
1/2 cup butter, at room temperature  
4 tablespoons milk, half and half, or cream  
2 teaspoons vanilla

Beat together 2 cups of powdered sugar with the butter until smooth. Beat in vanilla and milk, then beat in remaining powdered sugar. Color as desired (for a pure white frosting, use less vanilla).

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