

Lemon Butter Cookies

1 lb unsalted butter
2 cups sugar
½ sour cream
¼ cup grated lemon zest
½ fresh lemon juice
1 TBS vanilla extract
2 tsp baking powder
1 tsp baking soda
5 cups unbleached all-purpose flour

Instructions:

Preheat oven to 325°

1. Cream butter and sugar together. Beat in sour cream. Then mix in the lemon zest and juice.
2. In a separate bowl mix the flour, baking powder and baking soda.
3. Mix the dry ingredients with butter-lemon mixture.
4. Shape dough into balls, place on parchment lined sheet pans and flatten slightly.
5. Bake for about 10 minutes. The cookies should be only slightly brown.
5. Alternately, the dough can be rolled into logs wrapped in parchment and frozen. The logs can be sliced into rounds and baked the same way.