

Karen's Cookie Recipe

BAKING ME CRAZY

Ingredients

- 1/2 Cup Butter
- 1 Cup White Sugar
- 1/2 Cup Sour Cream
- 1 Egg
- 1 teaspoon vanilla
- 3 Cups Flour (give or take)
- 1 teaspoon Baking Soda
- 1/2 teaspoon salt

Directions

1. Cream together Butter and Sugar until fluffy.
2. Add sour cream, egg, and vanilla until combined
3. Add flour, baking soda and salt. Mix until dough pulls away from the sides of the bowl. (Add more flour if dough is sticky)
4. Bake at 400 Degrees for 6-9 minutes (Temperature and time may need to be adjusted depending on oven)

Icing Recipe

- 2 lb bag Powdered Sugar
- 4-5 Tablespoons Meringue Powder
- 1 teaspoon of Clear Vanilla (listen to your heart)
- 1 teaspoon of Butter Vanilla (see above)
- 1 blob Corn Syrup (about 1 Tablespoon)
- White food coloring - 1 good squirt
- Water

Directions

1. In mixer, combine powdered sugar and meringue powder.
2. Add about 1/4 cup of water or enough to make the powdered sugar stick together. While mixer is moving add vanilla, butter vanilla, corn syrup and white food color. Add additional water to the consistency you desire.

