

Sour Cream Spritz Cookies

Makes 75 cookies

Ingredients:

<i>1 cup (2 sticks) unsalted butter</i>	<i>Pinch of salt</i>
<i>1 cup sugar</i>	<i>3 cups flour</i>
<i>5 tablespoons sour cream</i>	
<i>2 tablespoons vanilla extract</i>	

Preheat oven to 350°. In the bowl of an electric mixer, beat butter until fluffy. At low speed add sugar, and then beat at medium speed until well blended. Beat in sour cream, vanilla, and salt. Beating very slowly, gradually add flour. Beat until well blended. Divide dough into 4 pieces and form into rolls. Put one roll at a time in a cookie gun and press cookies onto a lightly-buttered baking sheet. Bake for 12 minutes, until cookies are firm and pale gold. Transfer to cooling rack. When cookies are cool, decorate with icing.

Icing:

<i>1 egg (white only)</i>	<i>Water</i>
<i>2 cups powdered sugar</i>	<i>Food coloring</i>

In a bowl, beat the egg white until foamy. Add powdered sugar and beat until well blended. Icing should be fairly stiff, add a few drops of water if necessary. Color with food coloring. Fit desired tip to a pastry bag, fill with icing and pipe onto cookies.

Steve's favorite butter cookie recipe. We've never actually made the icing for these cookies. Original recipe said to bake 15 minutes but we found that too long. Also, Steve says the cookies are better cool than they are warm.

Source: Unknown catalog (previously filed on scrap of paper)