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Classic Sour Cream Cookies

Prep time: 45 minutes

Servings: 36

We're a firm believer that a classic can only be made better when you use sour cream, and cookies are definitely no exception. Think next level sugar cookies - soft, creamy and cakelike. You can taste a slight tang and an added richness in this thick, doughy, cake like batter which is almost impossible to resist eating by the spoonful. Plus it's lactose-free and doesn't require any chilling before you bake. Win win win. These cookies are perfect on their own or with icing and sprinkling sugar for decoration.

Green Valley Creamery

Ingredients

Cookies:

2 sticks Green Valley Creamery Lactose-Free Butter
1 cup Green Valley Creamery Lactose-Free Sour Cream
2 large eggs, room temperature
1/2 tsp baking powder
1 tsp Baking soda
1 1/2 cups confectioner's sugar
4 cups Flour
1 1/2 cups granulated sugar
Sprinkles
1 tsp vanilla extract

Glaze:

1 1/2 cups confectioner's sugar
1 Tablespoon lemon juice you could always sub lemon extract but maybe start with less and taste it before you add more
1-2 Tablespoons water
Sprinkles, optional

Instructions

1. Whisk the flour, baking powder and baking soda together. Set aside.
2. In a large bowl using a hand mixer or stand mixer with a paddle attachment, beat the butter and granulated sugar together on high speed until smooth and creamy, about 2 minutes. Scrape down the sides and up the bottom of

the bowl with a spatula as needed. Add the eggs, sour cream, and vanilla extract. Beat on medium-high speed until combined. Scrape down the sides and up the bottom of the bowl as needed. With the mixer on low speed, mix in the dry ingredients until combined. The dough will be a soft almost cake like batter.

3. Preheat the oven to 350°F. Line two large baking sheets with parchment paper or silicone baking mats. Set aside.
4. Measure cookies to be 1.5 Tablespoons each. Arrange 3 inches apart on the baking sheets.
5. Bake for 10-12 minutes or until very lightly browned around the edges. Rotate the pan once halfway through baking. Cool for 5 minutes on the cookie sheet then transfer to cooling rack to cool completely before icing.
6. Make the glaze. Mix all ingredients until well combined well. Dip the cookies into the glaze. Top with some sprinkles if you want a pop of color. Set aside for a few minutes until the glaze has dried. Serve immediately or store in an airtight container on your counter. Decorated cookies will stay fresh covered at room temperature for 2 days or in the refrigerator for up to 1 week.