



Come on! Get out of those sweats and do something! How about making some cookies? Something Italian, maybe? Here's a really good one to try. Let us know how they turn out.

Wouldn't some freshly baked cookies be great right now? Warm from the oven—yum.

You're tired of TV, tired of books, tired of cleaning out every drawer and closet in the house, and sick to death of playing solitaire. Let's try a new cookie recipe. These are the lightest, best-tasting cookies ever.

Italian Sour Cream Drop Cookies

3 $\frac{1}{4}$ cups sifted all-purpose flour

1 teaspoon salt

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon baking soda

2 sticks butter

1 $\frac{1}{2}$ cups sugar

2 eggs

1 tablespoon vanilla

$\frac{1}{2}$ teaspoon almond extract

1 cup sour cream

Sift together the flour, salt, baking powder and baking soda.

Cream the butter and sugar until light and fluffy. Beat in eggs,

vanilla, and almond extract.

Add dry ingredients alternately with sour cream. Blend then chill thoroughly.

Drop level tablespoons of dough 2" apart on greased baking sheet. Keep dough well chilled until baking taking the dough out when ready to bake.

Bake in 375° oven 10-12 minutes. Cool and spread tops with frosting. Makes about 6 dozen which will be gone in about 5 minutes because they are so good. You can eat them without the frosting, too.

Frosting:

Cream ¼ cup butter; add 2½ cups sifted powdered sugar, dash of salt, 1 teaspoon vanilla, ½ teaspoon almond extract and 2 tablespoons light cream (½ & ½ is good). Cream until smooth. Spread about a teaspoon on top of each cookie. Top with a plain whole almond if you want to or sprinkles work, too. Makes 1 cup frosting.



OK, so now that the cookies are done, grab one or two, a cup of coffee, get back in that chair with your sweats on. and laugh a little when you watch this video:

Men vs. Women

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