



## White Lily Frosted Soft Sugar Cookies

- ❖ 3 1/4 cups **White Lily**® All-Purpose Flour
  - ❖ 1/4 teaspoon baking soda
  - ❖ 1/2 teaspoon salt
  - ❖ 1/2 cup **Crisco**® Butter Shortening
  - ❖ 1 cup sugar
  - ❖ 1 egg
  - ❖ 1 1/2 teaspoons vanilla
  - ❖ 3/4 cup sour cream
  - ❖ Colored sugar, sprinkles or other decorations
1. Preheat oven to 375° F. Coat a large baking sheet with no-stick cooking spray. Whisk together flour, baking soda, and salt in medium bowl. Set aside. Combine shortening, sugar, egg, and vanilla in large bowl, beat 2 minutes.
  2. Add sour cream and half the dry ingredients. Stir with a wooden spoon. Stir in remaining dry ingredients. Roll dough into 2-inch balls (about 2 tablespoons) with oiled hands; place on prepared baking sheet about 3 inches apart. Dip bottom of a glass into flour; press dough down to about 1/2- inch thickness.
  3. Bake at 375° F. for 10 to 11 minutes or until cookies begin to look dry on top. (Cookies will not be brown.) Remove from oven; cool 2 minutes. Remove cookies to cooling racks with metal spatula. Cool completely.
  4. Prepare Buttercream Frosting according to instructions below. Spread on cooled cookies.

Makes approximately 2 1/2 dozen cookies.

## Buttercream Frosting

In large mixing bowl, beat 6 tablespoons butter until creamy. Add 3 cups sifted powdered sugar, 3 tablespoons milk and 1 teaspoon vanilla; beat on low until blended, Beat on medium until lightly and fluffy. Add more milk if frosting is too thick. Stir in food coloring, if desired. Makes enough to frost 2 1/2 dozen cookies.