

# Cutout Cookies

\*Dough needs to chill for several hours before shaping



## Ingredients

- 1 cup shortening
- 2 cups sugar
- 3 large eggs
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 cup sour cream
- 1 teaspoon baking soda
- 1 teaspoon nutmeg
- 4-6 cups of all-purpose flour

## Directions

In a large bowl

1. Cream shortening and sugar
2. Stir in eggs, vanilla and salt
3. Add sour cream and stir until blended
4. Mix in baking soda, nutmeg and four cups of flour
5. Stir in enough flour to make a thick dough. It will still be sticky.
6. Cut three or four sections of plastic wrap
7. Divide the dough into sections and wrap each one securely with plastic wrap.
8. Refrigerate for a few hours.

Preheat oven to 375 degrees

- Roll dough out to desired thickness (between 1/8 and 1/4 inch)
- Cut with cookie cutters (Sprinkle if desired before baking)
- Bake for 8-10 minutes (until puffed up and dry on top)
- Cool on rack
- Frost, decorate and serve