



Nutmeg Sugar Cookies

Classic sugar cookies remixed with the flavor of nutmeg, made even better (and softer) by using Bison Sour Cream!

Servings	Prep Time	Cook Time	Total Time
~36	15m	8m	23m

Ingredients

- 1 cup Bison Sour Cream
- 1½ cups sugar
- 1 cup unsalted butter, room temperature
- 1 egg
- 1 tsp baking soda
- 1 tsp vanilla extract
- 1 tsp ground nutmeg
- 3½ cups flour, plus extra for rolling

Instructions

1. Using a stand mixer, beat sugar, butter, Bison Sour Cream, egg, and baking soda until combined. Mix in vanilla and nutmeg.
2. Gradually beat in flour. Dough should be neither too dry nor too sticky. Cover and chill for at least 1 hour, or overnight.
3. Preheat the oven to 375°F. Prepare a baking sheet with parchment paper.
4. On a lightly-floured surface, roll the dough to 1/8" thickness and cut using your favorite cookie cutters. Remove shapes with spatula and transfer to prepared baking sheet.
5. Bake for 8 minutes, until they just begin to brown around the edges. Carefully transfer baked cookies to wax paper and allow to cool completely before frosting. Then simply frost, decorate, serve, and enjoy!

