



Sour Cream Cutout Cookies

Soft, iced cookies in fun shapes made extra special with Bison Sour Cream — Make them swoon at your cookie swap with this cutout sugar cookie recipe!

Servings	Prep Time	Cook Time	Total Time
24	45m	10m	55m

Ingredients

- 1 cup Bison Sour Cream
- 3 cups all-purpose flour, plus extra for rolling
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- ½ cup shortening
- 1 cup sugar
- 2 large eggs
- 1 tsp vanilla extract

Instructions

1. Combine flour, baking powder, baking soda, and salt in a medium bowl.
2. In a stand mixer, beat the shortening and sugar together on medium-high until soft and fluffy.
3. Beat in eggs, one at a time, and mix well.
4. Add Bison Sour Cream and vanilla. Blend together until creamy.
5. Turn mixer to low speed. Add in dry ingredients and blend until incorporated evenly.
6. Cover and chill dough for at least 1 hour.
7. Preheat oven to 350°F.
8. Divide the chilled dough into two portions. On a lightly-floured surface, using a lightly-floured rolling pin, roll out one section at a time, to about ¼" thickness, and begin to cut out as many shapes as possible, with cookie cutters.
9. Remove shapes off the surface with spatula and transfer to a cookie sheet.
10. Bake for 10-12 minutes. Allow to cool completely before frosting. Then simply frost, decorate, serve, and enjoy!

