



Sour Cream Drop Cookies

Easy to mix and bake, and even easier to enjoy. These classic sour cream drops, remixed with Bison Sour Cream, are a great way to add some sweetness to your day.

Servings	Prep Time	Cook Time	Total Time
~36	20m	10m	30m

Ingredients

- ½ cup Bison Sour Cream
- ¼ cup shortening
- ¾ cup sugar
- 1 egg
- ½ tsp vanilla extract
- 1½ cups all-purpose flour
- ¼ tsp baking soda
- ¼ tsp baking powder
- ¼ tsp salt

Instructions

1. Preheat the oven to 425°F. Prepare a baking sheet with parchment paper.
2. Using a stand mixer, cream shortening with sugar until light and fluffy. Beat in egg, Bison Sour Cream, and vanilla extract.
3. Combine the flour, baking powder, baking soda, and salt in a mixing bowl. Add to the creamed mixture and mix well. Chill for at least 1 hour.
4. Drop with tablespoon or small cookie scoop onto the prepared baking sheets.
5. Bake for 7-8 minutes, until lightly browned. Remove the cookies to racks to cool completely, then serve and enjoy!

