

Sugar Cookies

2 cups Flour

1/4 teaspoon Salt

1/2 teaspoon Baking Powder

1/2 cup Butter

2/3 cup Sugar

2 Egg Yolks

1 teaspoon Vanilla

2 tablespoons Sour Cream, or Cream Cheese

Mix the first 3 ingredients and set aside.

Cream the butter and sugar.

Beat in the egg yolks, vanilla, and sour cream.

Stir the dry into the wet until it clumps together.

Roll out on a silicon mat under a piece of waxed paper or 2 pieces of waxed paper. Cut with cookie cutters.

Bake at 350F for 6 minutes. Rotate the tray and cook for 3 minutes more. Cookies should be a light golden brown around the edges. Allow to cool completely on the tray.

Decorate and/or frost with Royal Icing.

Makes about **15** large cookies.