



Pressed Sugar Cookies with Sour Cream Frosting

*****Cookies**

- 1 cup butter, softened
- 3/4 cup vegetable oil
- 1 1/4 cup sugar
- 3/4 cup powdered sugar
- 2 Tbsp Water
- 2 eggs
- 1/2 tsp baking soda (or 1/4 tsp baking soda if no cream of tartar)
- 1/2 tsp Cream of Tarter (or 1 tsp baking powder if none available)
- 1 tsp salt
- 5 1/2 cups flour
- 1/4 cup sugar (for pressing cookings)

*****Sour Cream Frosting**

- 1/2 cup butter, softened
- 3/4 cup sour cream
- 1 tsp salt
- 1 drop food coloring
- 2 lbs powdered sugar
- 1/4 cup milk

For cookies: Cream together Butter, Vegetable Oil, Sugars, Water, and Eggs. Combine dry ingredients and slowly add to butter mixture. Mix until everything is combined. Dough should be a little crumbly and not sticky at all. Roll dough into golf ball sized portions and place cookie sheet lined with parchment. Put 1/4 c of sugar in a dish, then stick the smooth bottom of a glass in it. Firmly press it into the center of your dough balls. Bake at 350 for 6-8 minutes. Move cookies to a cooling rack. Cool in the freezer if desired.

For Topping: Cream together butter and sour cream, food coloring and salt. Slowly add powdered sugar. When it gets thick add a splash of milk. Alternate this process until your frosting is the desired consistency. Frost, and keep cookies in a sealed container in the refrigerator until they are ready to serve.