

Sugar Cookies

½ cup butter, softened
3 cups white sugar
4 eggs
2 tsp vanilla extract
1 teaspoon baking soda
6 teaspoons baking powder
1 pint sour cream
8 cups flour

Frosting

½ cup butter, softened
4 ounces cream cheese, softened
1 tsp vanilla
dash nutmeg
drizzle coconut extract
food coloring
1 ½ pounds powdered sugar

Cream butter and sugar until light and fluffy. Add eggs one at a time, followed by vanilla. Sprinkle the baking soda and baking powder into the bowl, then mix slowly. Add half the flour, all of the sour cream, then the rest of the flour. Let chill for at least 4 hours. Roll to about 1/3" thick, then cut. Bake at 400 for 10-12 minutes, until barely done.

Frosting: Cream the butter and cream cheese till smooth. Add vanilla, nutmeg, coconut extract, and food coloring. Start adding sugar and continue to add about 1 cup at a time, until a stiff frosting is formed. Thin with milk if necessary.