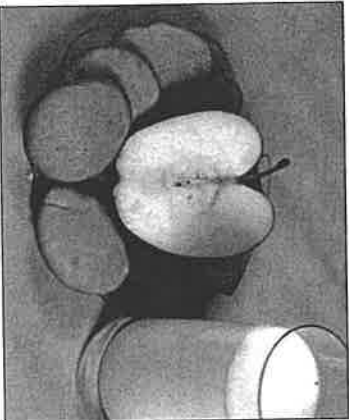


# Spicy Sour Cream Cookies

## You will need:

- 2 eggs
- 1 cup (237 ml) sugar
- ¾ cup (177.4 ml) sour cream
- 2 cups (473 ml) sifted flour
- ½ teaspoon (2.5 ml) baking soda
- ¼ teaspoon (1.2 ml) cinnamon
- ¼ teaspoon (1.2 ml) nutmeg
- 2 tablespoons (30 ml) butter
- 2 cups (473 ml) sifted confectioners' sugar
- ¼ cup (59 ml) evaporated milk



## HOW TO DO IT:

- ☞ Have an adult heat the oven to 375 degrees Fahrenheit (191° C)
- ☞ Sift together flour, baking powder, and salt in a mixing bowl.
- ☞ Beat the eggs.
- ☞ Add the sugar and sour cream. Mix well.
- ☞ Combine the flour, baking soda, cinnamon, and nutmeg.
- ☞ Add to the egg mixture. Stir until blended.
- ☞ Drop a teaspoon (ml) of dough onto a greased cookie sheet.
- ☞ Bake 8 to 10 minutes. Makes about 50 cookies.

## Brown Butter Icing:

- ☞ In a saucepan, melt the butter until it turns light brown.
- ☞ Stir in the sifted confectioners' sugar
- ☞ Add the evaporated milk.
- ☞ Stir until well blended. Pour over hot cookies.

These were popular cookies on the Kentucky frontier.