Soft Sugar Cookies

- 1 C butter
- 1 C sugar
- 2 eggs
- 1 t milk
- ½ t vanilla
- ½ t salt
- 1 t baking powder
- ½ C sour cream
- 1 t soda
- Flour

1. Mix in order and add enough flour to roll.
2. Chill and roll to 1/4" thick.
3. Cut out into shapes and bake at 375° for 8 minutes.

Note: I tend to add enough flour so the dough is a bit on the sticky side. Then, after it's chilled, I may add more if they need them. With the soft butter, it's easy to add too much flour and then they can be a bit dry. They are wonderful with frosting, but I usually eat them without.