



# VALENTINE'S DAY COOKIE INGREDIENTS

6 cups flour

1-1/2 teaspoons baking powder

1 teaspoon baking soda

1 cup softened butter

1 cup sour cream

1-3/4 cup white sugar

2 eggs

2 teaspoons vanilla

Additional Baking Supplies

Baking sheet

Parchment paper

2 tablespoon cookie scoop

## VALENTINE'S DAY LOFTHOUSE SUGAR COOKIE RECIPE

- Preheat oven to 400 and line 2 baking sheets with parchment paper.
- In a mixing bowl add flour, baking soda and baking powder and mix well. Set aside.
- In a new mixing bowl, add butter and sour cream and beat well. Add sugar, eggs and vanilla and beat well. Combine bowls and mix until just combined.
- Use a 2 tablespoon portion scoop and place dough into the palm of your hand. Roll into a smooth round ball and place onto prepared baking sheets.
- Flatten with a glass bottom dipped in water.
- Bake for 5-7 minutes or until center is just set. Remove from oven and let set for a minute on the pan.
- Add to a cooling rack to cool.