



Loft House Cookies

These are the oh-so-soft, feathery light, sprinkle cookies covered in buttercream that everyone seems to love. It is a simple cookie that makes you happy no matter what your age. According to my children, these are “real cookies.”

1 cup softened butter

$\frac{3}{4}$ cup white sugar

1 large or 2 small eggs

$\frac{1}{2}$ cup sour cream

1 teaspoon Cookie Nip

2 $\frac{1}{2}$ cups plain all purpose flour

1 tablespoon corn starch

$\frac{1}{2}$ tsp. baking powder

$\frac{1}{4}$ tsp. baking soda

$\frac{1}{4}$ tsp. salt

Combine ingredients until it forms a sticky dough. Make a layer between two pieces of parchment paper and place in the freezer for about 15 minutes. Remove from the freezer and roll it out between your sticks. You can add sprinkles or jimmies to the dough if you prefer. (I do). Using a small biscuit cutter, dip the cutter into flour and score the cookies. Move them to a baking stone. Bake at 375 for 10-12 minutes. When cooled, frost with butter buttercream. Add more sprinkles because sprinkles are happy.

Butter Buttercream

1 cup softened butter

4 cups sifted powdered sugar

$\frac{1}{2}$ tsp. Cookie Nip

1-2 tablespoons salt water

Frosting color and sprinkles if desired

Mix ingredients until smooth. Load a piping bag and decorate cookies. Loft House cookies traditionally feature pink frosting and sprinkles.

