

The Garrison Family Favorite Recipes

Sour Cream Sugar Cookies

These are a cake-like cookie that everyone cannot resist (except Kerry). My mother-in-law (Glenola) made them for Gene all the time. They are his ultimate favorite and instantly bring back precious memories.

1 c. sour cream
1 c. butter, soft
2 c. sugar
2 eggs
1 t. vanilla
2 t. baking powder
2 t. baking soda
1 t. salt
4 c. flour

Cream butter and sour cream. Add sugar then eggs and vanilla. Continue adding dry ingredients. Roll out on floured board (Glenola floured a paper grocery sack. Her generation were the original “green” generation.) to about 1/4-3/8”. Cut out. I find a glass works best. These cookies will spread some and most cookie cutters are too intricate. Bake 10 minutes at 425 degrees or slightly brown on top. Makes about 4 dozen.

Jolene’s Christmas Chocolate Bars

These are my absolute favorite. My sister brings them for Christmas every year. I was shocked to learn how easy they are.

1 c. & 2 T. flour
½ t. baking soda
½ t. salt
¾ c. brown sugar
1 stick butter
1 t. vanilla
1 egg
1 12 oz. semi-sweet chocolate chips
1 c. chopped walnuts

Beat brown sugar, butter, and vanilla till creamy. Add egg, then flour, then 1 1/3 c. chocolate chips and nuts. Spread into greased 9x9 pan. Bake 23-25 minutes. Immediately sprinkle remaining 2/3 c. chips over the top and cover with foil or baking sheet. When chips are soft spread for frosting. Cool completely then put in fridge 10-15 minutes to set.