Old Fashioned Sugar Cookies

1 c. butter

1 1/2 c. sugar

2 eggs

4 1/2 c. flour

1 tsp. soda

2 tsp. baking powder

1 tsp. salt

1/2 tsp. nutmeg

1 c. sour cream

1 1/2 tsp. vanilla

Cream butter with sugar until fluffy.

Add eggs, one at a time.

Add sifted dry ingredients alternating with sour cream, mixing after each addition, until smooth.  Blend in vanilla.

Use a scoop to make balls of dough on a silpat lined cookie sheet.

Roll the balls gently in your palms to smooth out the cookies.

Bake at 375° for 10-12 min.

Cool on wire racks.

Frost with cream cheese icing.

Icing

1 stick butter

8 ounces cream cheese

3-4 cups powdered sugar

1-2 Tablespoons milk