

MARY HUMPHREY'S KRINGLA

Ingredients

- 1 1/2 cups sugar
- 1 egg, beaten
- 2 cups sour cream
- 2 tsp vanilla
- 4 cups flour
- 1/4 tsp salt
- 2 tsp baking soda

Directions

1. Beat together the sugar, egg, sour cream, and vanilla. Do not beat too much.
2. Add the flour, salt, and soda. Beat together but not too much.
3. Refrigerate overnight.
4. Roll about a tablespoon of dough to about the size of a pencil. Shape into a figure 8. Place on slightly greased cookie sheet.
5. Bake at 350 degrees for 8-10 minutes on top rack.