



A TALE OF TWO COOKIES

Each recipe makes about 3 dozen cookies if measured in 1.5 tablespoon balls.

These Sour Cream Drop Cookies were my Grandma Rose's specialty. She would make these whenever there was a holiday party or get-together. I remember them being soft and just a touch sweet -- almost savory -- and were either rolled in powdered sugar or drizzled with glaze. Sometimes she would make crescent shapes out of them for an artistic look. These cookies had always been present in countless family occasions, standing the test of time. - Dan

Sour Cream Drop Cookies

1/2 cup (or 1 stick) unsalted butter, softened
1 1/2 cup brown sugar
2 large eggs, beaten
2 1/2 cup unbleached all-purpose flour
1/2 teaspoon table salt
1/2 teaspoon baking powder
1 teaspoon baking soda
1 cup sour cream
1 teaspoon vanilla extract
1 cup chopped pecans (optional)

Mix butter and brown sugar together. Add beaten eggs. Alternate flour mixture (flour, salt, baking powder, baking soda) with sour cream. Add vanilla. Add Pecans. Drop on greased cookie sheet 2 1/2 inches apart. Bake at 350°F for 10-15 minutes.

Frosting

1/4 cup butter melted
1 cup powdered sugar
1 teaspoon vanilla extract
hot water to add to achieve spreading consistency

This isn't Nanay's (grandmother) original recipe, but it's pretty close. I really wish I had the foresight to ask for it when I was 8. Led only by my taste memory, I baked my way through numerous ingredient combinations in my long quest to replicate this taste. It was only 7 years ago that I felt I finally got it right, and my family and friends have been enjoying it since then. I miss her a lot, but baking these cookies brings me back to her kitchen where it all began. - Joy

Blueberry-Pecan Oatmeal Cookies

1 cup dark brown sugar
1/2 cup granulated sugar
1 cup unsalted butter, softened
2 teaspoon honey
2 tsp vanilla extract
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 large eggs
2 1/4 cups unbleached all-purpose flour
1 cup rolled oats
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup dried blueberries
1 cup pecan halves

Mix sugars together. Cream butter and sugars to form a grainy paste. Add honey, vanilla, cinnamon, nutmeg and eggs; mix until light and fluffy. Add flour mixture (flour, baking soda, salt, oats) in increments and blend at low speed. Lastly, stir in the blueberries and pecans. Drop on parchment-lined cookie sheets, 2 1/2 inches apart. Bake at 300°F for 22-28 minutes until cookies are slightly browned at the bottom. Let sit for 5 minutes before cooling on wire rack.

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These family recipes were featured on the 2nd Issue (January 2010) of the Gourmeted Newsletter. Please email us at gourmeted@gmail.com if you have questions. Enjoy and happy baking!