Soft Sour Cream Sugar Cookies

3/4 cup Sour Cream
1 1/2 tsp. Baking Soda
3/4 cup Butter Flavored Crisco
1 1/2 cups Sugar
2 Eggs
1/2 tsp. Vanilla
3/4 tsp. Salt
1/2 tsp. Nutmeg
4 3/4 cups Flour

Directions:

1. Preheat oven to 375 degrees F.
2. Combine soda and sour cream in mixer.
3. Add in the Butter Flavored Crisco, Sugar, Eggs and Vanilla and cream together until smooth.
4. Add the Salt, Nutmeg and Flour
5. Roll out dough till it is about 1/4 inch thick, on a lightly floured surface and cut out with cookie cutters into desired shapes.
6. Bake for 10-12 minutes at 375 degrees or until lightly browned. Do not overbake if you want a soft cookie.