Here’s the classic vanilla frosting with sprinkles. This version is the kids favorite for sure! These are fun to decorate. I just used a canned frosting. Lazy today.

**Soft Perfect Sugar Cookies**

2 Cups sugar  
1 Cup butter, softened  
3 eggs  
1 teaspoon vanilla  
1 Cup sour cream  
6 Cups flour  
2 teaspoons baking soda  
2 teaspoons baking powder  
1/4 teaspoon salt

1. In an electric or stand mixer, cream the sugar and butter. Add eggs, vanilla and sour cream until well combined. Slowly add in the flour, baking soda, baking powder and salt until well combined.  
2. In 2 batches, place in plastic wrap in a disc shape and chill for at least 2 hours for best results.  
3. Once chilled, roll and cut into desired shapes. Bake at 350 degrees for 9-11 minutes depending on how thick you cut your cookies. Remove and let cool. Frost and decorate as desired.

**Fondant Frosting Directions:**  
1. Roll the fondant out into an even thinness. (I used one of those disposable cutting boards to roll the fondant, so it didn’t stick)  
2. Use the same cookie cutter you cut the cookie into to cut out your shape.   
3. Brush a light layer of corn syrup on top of the cookie  
4. Press the cut fondant over your cookie. Press around the edges to seal. It’s as easy as that.