

## **Christmas Butter Cookies** *Barbara Rainey*



*1 cup softened butter | ½ cup sugar | 1 egg | 1 ½ teaspoon vanilla*

- Beat these together well with mixer.

*3 cups flour | 1 teaspoon baking powder | ¼ teaspoon salt*

- Add dry ingredients mixing well.
- Wrap in waxed paper or plastic wrap and chill at least one hour.
- Roll on a lightly floured or powdered sugared board or cloth to 1/8 to ¼ in thick. Cut in shapes. Bake at 350 to 375 (about 8 minutes, but watch carefully. They should not get brown)

### **Frosting**

*½ cup butter | powdered sugar | 1 teaspoon vanilla | 1-3 Tablespoons milk*

- Add sugar to butter about ½ cup at a time and alternate with milk until the right consistency. Frost cookies.