



Melt in Your Mouth Cookies

Ingredients:

- 1 cup butter, unsalted
- 1/3 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 3/4 cup cornstarch

Directions:

1. Wash hands with soap and water.
2. Preheat the oven to 350° F.
3. In large bowl, beat butter until softened. Add powdered sugar; beat until well combined. Add vanilla; beat well.
4. In a medium bowl, stir together flour and cornstarch; add to butter mixture and beat well.
5. Roll dough into 1-inch balls. Chill for 15 minutes. Place on ungreased cookie sheets. Bake about 12-15 minutes or until bottoms are lightly browned. Cool on wire racks. Frost cookies with powdered sugar icing.

Yield: 36 cookies.

Powdered Sugar Icing

In a medium mixing bowl, cream together 1 cup powdered sugar, 2 tablespoons melted butter and 1 teaspoon vanilla extract until smooth. If too thick add small amount of milk. Tint icing with food coloring, if desired.