



SOFT SUGAR COOKIES WITH CREAM CHEESE FROSTING

INGREDIENTS

cookies:

2 C sugar
1 C margarine
3 eggs
6T milk
5 C flour
1/2 t salt
5 t baking powder

frosting:

1/4 C butter, softened
dash of salt
1 t vanilla
3 C powdered sugar
3 T milk
4 oz cream cheese

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INSTRUCTIONS

Preheat oven to 350 degrees. Cream together sugar, butter, eggs and milk until well combined. Add flour, salt, and baking powder until just combined. Liberally flour a work surface and rolling pin. Roll out about 1/4 of the dough at a time to 3/8 inch thickness. Cut with cookie cutters and place on very lightly greased cookie sheet. Cook about 10 minutes until cookies are just done and remove from pan immediately. Frost when completely cooled.

Soften butter and cream cheese, then blend together with remaining frosting ingredients. Tint with food coloring if desired and frost cookies.