

FROSTED BROWN SUGAR COOKIES

350-375 °

Appx. 2 dozen cookies

1/2 cup butter, softened
1 cup packed brown sugar
1 egg
1/2 cup sour cream
1-3/4 cups all-purpose flour
1/2 tsp baking soda
1/4 tsp salt

BROWN SUGAR FROSTING:

1/4 cup butter
1/2 cup packed brown sugar
2 tbs. milk
1 cup confectioners' sugar

- In small mixing bowl, cream butter and brown sugar. Beat in egg and sour cream; mix well. Combine the flour, baking soda, and salt; gradually add to creamed mixture and mix well.
- Drop by tablespoonfuls 2 in. apart onto greased baking sheets. (I use a small cookie scoop – similar to an ice cream scoop.) Bake at 375° (I usually do 350°) for 11 minutes or until golden brown. Remove to wire racks to cool.
- For frosting: in a small saucepan, melt butter over low heat; add brown sugar. Cook and stir for 2 minutes. Gradually add the milk. Bring to a boil, stirring constantly. Remove from the heat. Stir in confectioners' sugar. Frost cooled cookies.

I usually double the recipe.

Pat Stewart