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## Most delicious butter cookie recipe

Home Recipe Cooking Style Baking Prep: 25 minutes. Bake: 10 minutes/batch about 6-1/2 dozen This great butter cookie recipe is a favorite of my nephew, who loves creamy frost. -Ruth Griggs, South Hill, Virginia Butter Cookies Recipe Photo Every editorial product from home taste is freely selected, although we can be compensated or an affiliate commission can be obtained if you buy something through our link. 1 cup butter, softened 3/4 cup sugar1 large egg, room temperature 1/2 tsp vanilla extract 2-1/2 cups all-purpose flour1 tsp baking powder 1/4 tsp saltfrosting: 1/2 cup butter, soft 4 cups confectioners' sugar 1 tsp vanilla extract3 to 4 tsp 2 tsp 2% milked milked milked food coloring, optionally 375° to the oven. Cream butter and sugar until mild and fluffy. Beat in eggs and vanilla. In another bowl, whisky flour, baking powder and salt; Gently beat in a cream mixture. Using a cookie press fitted with a heart disc, press into dough 1 apart on ungreased baking sheets. Bake until set but not brown, 6-8 minutes. Cool on wire rack. Beat butter, confectioners' sugar, vanilla and enough milk to reach a spreading consistency. If desired, color with food color. Decorate cookies as desired. Test kitchen tipsunless otherwise specified, the taste of home recipes is tested with lightly salted butter. Unsalted, or sweet, butter is sometimes used to get butter flavor, such as in shortbread cookies or buttercream frosting. In these recipes, added salt will deny the desired butter flavor. By switching shapes and getting creative with frosting, these cookies work for any occasion. Check out our 10 best cookie recipes of all time. 1 cookie: 157 calories, 7g fat (4g saturated fat), 24mg cholesterol, 99mg sodium, 22g carbohydrates (15g sugars, 0 fiber), 1g protein. Home recipe cooking style baking when you bake these cookies, you will get out of the kitchen quickly, it would be great to go to the holiday party. - Sieve Mackie, Seward, Nebraska1/2 cups butter, softened 1 cup sugar 5 large egg yolk, room temperature1-1/2 tsp vanilla extract2 cups all-purpose flour 1/8 tsp saltcolor in a large bowl, cream butter and sugar until light and fluffy. Beat in egg yolk and vanilla. In a small bowl, mix flour and salt. Gradually green in the cream mixture, mix well (the dough will be very harsh). On a well dough surface, roll the dough to 1/8-inch thickness. With a sharp knife or pastry wheel, cut the dough into 2-1/2-in. 1 piece in addition to on ungreased baking sheet. Sprinkle with colorful sugar. Bake light brown, at 375 degrees for 7-8 minutes. (Cookies quickly look carefully as brown.) Remove the wire rack to cool. Store in airtight containers. 1 cookie (calculated without colored sugar): 77 calories, 3g fat (2g saturated fat) 36 mg cholesterol, 27 mg sodium, 11g carbohydrates (6g sugars, 0 fibers), 1g protein. Every editorial product is chosen independently, although we can be compensated Get an affiliate commission if you buy something through our link. 1 / 14 Taste of the house when you bake these cookies you will quickly get out of the kitchen. It would be great to go to the holiday party. - Taste of Homethane Tender Cutout Cookies Tammy Mackie, Seward, Nebraska 2/5 14 The taste has a little taste of lemon, which makes them stand out from the rest. They're much easier to roll than other sugar cookies working with me. I know you enjoy them as much as we do. — Judy McCright, Springfield, Illinois 3/14 I was looking for a light cookie that freeze and travel well and can't get one, so I created these. They are so good that you will not be able to eat just one. - Brenda Brooks, Bowie, Maryland 4/5 During the busy holiday season of Taste Of 14 Home, you'll appreciate the ease of these irresistible butter cookies from Kathy Kittel of Lensa, Kansas. It's amazing to pull two tone dough from the freezer and bake a festive batch in no time. 5/14 Taste of HomeAs a native of St. Louis, I wanted to make a cookie version of the famous gooey butter cake. And although many goosy butter cake recipes use a cake blend, my cookies are made from scratch. — Julia Nouss, Richmond, Virginia 6/10 Tender treats are topped with thick frost and sprinkling of chopped walnuts. - Jane Darling, Taste of Simi Valley, California 7/14 HomeBeech Grove, Indiana field editor Sue Call suggests, add variety to this recipe by substituting lemon flavoring for vanilla plus a teaspoon of lemon peel. 8/14 HomeThese butter tastes small rounds add beautiful color to a plate of treats. Fill the thumbprint in the center with any fruit preserves you like. - Home Test Kitchen Taste 9/14 Homi's Taste Pak and these cutout cookies with my mother are fond memories of frost. Now I take on tradition with my kids. It's a messy but fun day! — Sandy Nace, Greensburg, Kansas 10/Homecooling lemon and aromatic rosemary tastes these butter cookies stand out over the holidays. I use them for potluxe or to punch cookie trays as gifts. - Elizabeth Hokanson, Arborg, Manitoba 11/11/2009 14 Hometangi Boycemberry's taste is unusual for cookie, but it goes well with chocolate. I change the type of sprinklers and even chocolate to suit this season. - Amy Sorwalt, Columbia, Maryland 12/12/2009 14 When my mother got married, my mom gave me this recipe in a special recipe collection. I make goodie boxes of them for holiday gifts for friends and neighbors - and everyone loves them! — Sherry Flaquel, Cutler Bay, Florida 13/14 HomeThis tastes of the great butter cookie recipe is a favorite of my nephew, who loves creamy frost. — Ruth Griggs, South Hill, Virginia 14/14 HomeThese's taste of luxurious moist moravas are too tempting to resist. They melt right into your mouth. Instead of sprinkling chocolate tips with nuts, you can roll them into red and green gyms or skip them — Charolette Westfall, Houston, Texas Originally Published: November 13, 2018Sign - Recipes for your inbox taste of home-to-#1 cooking magazine of America. After trying to biskoff for home holidays and events holidays Christmas for the first time, I decided to make this no-bake cookie butter pie. You can replace peanut butter or a different spread if you wish. - Katrina Adams, Mount Olive, Alabama 1 package (8 ounces) cream cheese. Soft 1 cup biscoph cookie butter spread 3/4 cup confectioners' sugar2 cartons each) frozen whipped topping, thaw, split 2 graham cracker crust (9 inch) 1/4 cup caramel sundae syrup 4 biscoph cookies, crush a large bowl, beat cream cheese, cookie spread and confectionery' fold into 1 carton whipped topping. Divide between crusts. Top with whipped toppings of the remaining container. drizzle with syrup; Sprinkle with cookie pieces. Freeze, cover, up to firm, at least 4 hours. 1 piece: 367 calories, 21g fat (10g saturated fat), 14mg cholesterol, 187mg sodium, 40g carbohydrates (31g sugars, 0 fibers), 3g protein. Protein.

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