

Vanilla Butter Rollout Cookies

Shared by Chantea Williams, 2014 Holiday Tips at HomeTipsForWomen.com

1 ½ c butter, softened

1 ½ c sugar

2 eggs

3 t vanilla extract

4 c all-purpose flour

1 t baking soda

1 t cream of tartar

1 t salt

Frosting:

6 T butter, softened

3 c confectioner's sugar

¼ c milk

3 t vanilla extract



1. In a large bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking soda, cream of tartar and salt; gradually add to the creamed mixture. Cover and refrigerate for 30 minutes or until easy to handle.
2. On a slightly floured surface, roll dough to ¼ inch thickness. Cut with floured 2 ½ in cookie cutters.
3. Place 2 inch apart on ungreased baking sheets. Bake at 350 degrees for 8-10 minutes or until lightly browned. Remove to wire racks to cool.
4. For frosting, combine butter, confectioners' sugar, milk and vanilla in a mixing bowl; beat until smooth. Spread or drizzle over cooled cookies. Decorate with colored frosting and sugar if desired.

Yield: about 7 dozen

Source: Taste of Home: The Ultimate Cookie Collection 2007