

From the kitchen of David and Jennifer Deaven

- A: 3 1/2C sifted flour
- 1t baking soda
- 1/2t salt
- B: 1C butter (soft)
- 2C brown sugar
- 2 eggs
- 1t vanilla
- C: 1C walnuts (or pecans), chopped
- 4C confectioner sugar
- 1/2C butter
- D: 4C confectioner sugar
- 1t vanilla
- 4-5T milk
- E: 2oz chocolate (2 squares)
- 0: Preheat oven to 375.
- 1: Combine A.
- 2: In separate bowl, beat butter and put in rest of B.
- 3: Add dry ingredients. Mix.
- 4: Put in nuts.

Desserts/Frosted Button Cookies

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5. Drop by tablespoon 3 1/2" apart on ungreased cookie sheet. Pat to 1/4" thick. Bake at 375F, 10-12 min. Makes approx. 32 cookies.
6. For frosting, combine D. For chocolate frosting (if desired, vanilla is much better), use E per 1 c. frosting.

Servings: 24

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