

Heavenly Cookies

(Kathy Jordan and Dindy Brown)

Cookies

- 2½ cups all-purpose flour
- 2½ sticks cold unsalted butter, cut into small pieces
- ½ cup powdered sugar
- ½ cup milk
- Pinch of salt
- ¼ teaspoon vanilla

Combine flour, butter, sugar, & salt; mix on low speed in a stand mixer with the paddle attachment until the dough is smooth and comes together.

Turn out on a lightly floured surface; divide into 2 pieces. Put each piece on waxed or parchment paper; form into a log and roll up. If you make an OVAL shaped roll, the cookies will look like Easter eggs.

Place the logs in the refrigerator for at least 30 minutes. Slice into ¼ inch cookies; place on a greased cookie sheet.

Bake in a 275° oven for about 25 minutes; allow cooling before handling.

Icing *(will harden after decorating)*

- 1 cup powdered sugar
- 2 teaspoons milk
- 2 teaspoons light corn syrup
- ½ teaspoon almond extract or vanilla
- Food coloring (pastels are perfect to make cookies look like Easter eggs)

In a small bowl, stir together powdered sugar & milk until smooth. Beat in corn syrup & almond extract until icing is again smooth & glossy. If icing is too thick, add more corn syrup.

Divide into separate bowls; add food colorings to desired intensity. Dip or paint cookies with a brush. If you add decorative sprinkles, do it quickly before the icing hardens.