

Cookie Recipe

Favorite Butter Cookie

Preparation time: 1 hour 30 minutes - Chilling time: 2 hours

Baking time: 10 minutes - Cooling time: 30 minutes

Cookies

2 $\frac{1}{2}$ cups all-purpose flour	1 egg
1 cup sugar	1 teaspoon baking powder
1 cup LAND O LAKES® Butter, softened	2 tablespoons orange juice
	1 tablespoon vanilla

Frosting

4 cups powdered sugar	3 to 4 tablespoons milk
$\frac{1}{2}$ cup LAND O LAKES® Butter, softened	2 teaspoons vanilla

Decorations

Food coloring	Flaked coconut
Colored sugars	Cinnamon candies

In large mixer bowl combine all cookie ingredients. Beat at low speed, scraping bowl often, until well mixed (1 to 2 minutes). If desired, divide dough into thirds; color two thirds of dough with desired food colorings. Wrap in plastic food wrap; refrigerate until firm (at least 2 hours). Heat oven to 400°. On lightly floured surface roll out dough, one third at a time, to $\frac{1}{4}$ inch thickness. Cut with 3-inch cookie cutters. Place 1 inch apart on cookie sheet. If desired, sprinkle colored sugars on some of the cookies or bake and decorate later. Bake for 6 to 10 minutes or until edges are lightly browned. Cool completely. In small mixer bowl combine all frosting ingredients. Beat at low speed, scraping bowl often, until fluffy (1 to 2 minutes). Frost or decorate cookies. YIELD: 3 dozen cookies.