



BROWN SUGAR COOKIES

- 2/3 Cup Butter
- 1 1/2 Cups Brown Sugar
- 2 Eggs
- 1 Teaspoon Vanilla
- 1 Tablespoon Vinegar
- 1 Cup Evaporated Milk
- 2 1/2 Cups Sifted Flour
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- 1 Cup Chopped Walnuts

BROWN BUTTER FROSTING

- 1/2 Cup Butter
- 3 Cups Sifted Confectioners' Sugar
- 1/4 Cup Boiling Water

DIRECTIONS

1. Cream butter and brown sugar until light.
2. Add eggs, beat well.
3. Add vanilla and vinegar to milk.
4. Sift dry ingredients and add alternately with milk to creamed mixture.
5. Fold in walnuts.
6. Drop by tablespoonfuls 2 inch apart on a greased baking sheet.
7. Bake in a 350 degree oven for 15 minutes.
8. Cool on a wire rack.
9. For frosting, melt butter over medium heat until light golden brown.
10. Add sugar, then water.
11. Beat until frosting holds its shape.
12. Spread and swirl about 2 teaspoons of frosting onto each cooled cookie.