

Old Fashioned Butter Cookies with Butter Frosting



These are cookies my mother has been making since I was a little girl. They are melt-in-your-mouth delicious!

Prep: 30 mins

Cook: 5 mins

Additional: 2 hrs 30 mins

Total: 3 hrs 5 mins

Servings: 72

Yield: 6 dozen cookies



Ingredients

1 cup butter, softened

¾ cup white sugar

1 egg

2 tablespoons whole milk

1 ½ teaspoons vanilla extract

3 cups all-purpose flour

1 teaspoon baking powder

½ teaspoon salt

Frosting:

1 cup butter, softened

3 cups confectioners' sugar

1 ½ tablespoons vanilla extract

9 tablespoons evaporated milk, or more as needed

6 cups confectioners' sugar, or more as needed

Directions

Step 1

Beat 1 cup softened butter with white sugar in a large bowl until creamy. Beat egg, whole milk, and 1 1/2 teaspoons vanilla extract into butter mixture until smooth. Whisk flour, baking powder, and salt in a separate bowl and gradually stir dry ingredients into moist ingredients to make a smooth dough. Chill dough in refrigerator for 2 to 3 hours.

Step 2

Preheat oven to 400 degrees F (200 degrees C). Dust a pastry cloth or kitchen towel generously with flour.

Step 3

Divide dough into thirds and roll each third out 1/8-inch thick on the prepared pastry cloth. Cut shapes out of the rolled dough with cookie cutters. Place cookies onto ungreased baking sheets.

Step 4

Bake in the preheated oven until cookies are barely browned, 5 to 8 minutes. Let cookies cool on baking sheets for 5 minutes before removing to finish cooling on a wire rack.

Step 5

Beat 1 cup softened butter, 3 cups confectioners' sugar, 1 1/2 tablespoons vanilla extract, and evaporated milk in a bowl until smooth. Gradually stir 6 cups confectioners' sugar into mixture until combined. Beat frosting hard until fluffy; stir in additional evaporated milk or confectioners' sugar if needed to reach desired consistency. Frost cooled cookies.

Nutrition Facts

Per Serving:

136 calories; protein 0.8g 2% DV; carbohydrates 21.3g 7% DV; fat 5.4g 8% DV; cholesterol 16.8mg 6% DV; sodium 62.7mg 3% DV.

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