

Nanny's Cookies

Cookie-baking with Clayton's Nanny included listening to stories of children that came before making them (and sneaking to eat them) before they were finished.

Ingredients for cookies

- 6 cups flour
- 1 ½ cups sugar
- 4 tbs milk
- 1 pound butter
- 2 eggs
- 3 teaspoons vanilla

Instructions for cookies

Cream butter and gradually add sugar and eggs.

1. Add flour alternating milk and vanilla (a little at a time).
2. When dough is mixed, divide into four parts.
3. Wrap separately in wax paper.
4. Chill overnight.
5. Roll out until very thin.
6. Cut out with assorted cookie cutters.
7. Bake at 350 degrees about 10 minutes or until golden brown.
8. Frost after letting cool.

Ingredients for icing

- 3 tablespoons margarine or butter
- 1/4 cup milk
- 2 ½ cups powdered sugar
- 1 tsp vanilla

Instructions for icing

1. Cream margarine.
2. Add sugar, milk, and vanilla a little at a time until creamy.
3. Frost cookies lightly.
4. Add decoration as desired.

**Makes about 12 dozen*