

## ***Mom's Iced Cookies***

1 1/2 C butter (or oleo) (room temperature)  
1 sugar  
2 eggs  
2 t vanilla  
1/2 t salt  
3 1/2 C flour

400 degree oven, bake for 8-10 minutes

Mix salt and flour.

Beat oleo till softened good. Add sugar, beat again. Add eggs, beat again. Add vanilla, mix again. Add in dry ingredients, mixing slowly just to mix thoroughly in.  
Nothing to it.

Chill dough in fridge for at least an hour. (You can even chill overnight if works better with your time schedule.)

Chilled dough - Roll into balls (about 1"-1 1/4" in diameter). Get a dish with some sugar in it and another dish with some water. Get a glass or cup with flat bottom. Dip bottom of glass in water and then in sugar. Use this to flatten ball to about 1/4" or so. Repeat with all. Bake till bottom of cookie is golden color.

Cool and ice.

Frosting: one stick of oleo (at room temperature), beat till soft. Add vanilla. Start adding one pound box of powdered sugar a little at a time alternating with a little milk or cream. Use just enough milk to get consistency you want. You can beat the heck of this icing.

If you want, you can freeze cookies after baking. Then take out and frost when needed.

You notice there isn't a lot of sugar in this batter - hence the frosting.