

# Kitty Hubbard's Cutout Cookie Recipe

- 1 cup softened butter
- 3 tsp baking powder
- 2 cups sugar
- 1 tsp salt
- 2 eggs
- 2 Tbsp milk
- 2 tsp vanilla extract
- 4 cups flour

Cream butter and sugar.

beat in eggs and add vanilla.

Sift dry ingredients together and add to butter and sugar.

Add milk and mix well.

Chill for several hours or overnight.

Roll batter out on floured surface to about 1/8" thick.

Cut out with cookie cutters of your choice.

Pre-heat oven to 375

Place on slightly greased cookie sheets and bake for 8-10 min.....or till just beginning of golden color around edge of cookie.

## Frosting:

- 1/3 c cup softened butter
- 1 lb confectioner's sugar (powdered) (4 ¾ c) (sifted)
- ¼ tsp salt
- 2 unbeaten egg whites
- 1 tsp vanilla
- Milk (See below)

Mix together adding egg a little at a time.....and add milk enough to get spreading consistency...add food coloring to get color that you would like...