



### Ingredients:

#### *Dough:*

2 Cups Margarine or Butter  
3 Cups Sugar  
4 Eggs  
2 teaspoons vanilla  
8 tbsp cold milk + 2 teaspoons baking soda  
1 teaspoon salt  
8 cups flour

#### *Icing:*

1 lb. bag of powdered sugar  
1/2 teaspoon salt  
2 teaspoons vanilla (use clear if possible to keep icing white)  
1 Tablespoons milk  
3-6 Tablespoons water (start with 6 and add as necessary to achieve the consistency that you want)  
1 Tablespoons Light Corn Syrup

### Directions:

#### *Dough:*

Cream the butter and sugar together. Add in the eggs one at a time, stirring after each addition. Stir in vanilla. Mix salt into flour. Add flour alternately with milk into batter. Divide dough and form into flat disks. Wrap dough in plastic wrap and chill at least 1 hour. I usually chill overnight. This dough freezes beautifully. Roll dough out ¼ inch thick and cut into shapes. Bake at 350 degrees for 10 - 12 minutes. (Until edges are slightly golden

*Icing:* Mix together until smooth. Divide and add food coloring as desired.

Tip: Best way to decorate the cookies is to use small brush. To swirl colors into desired patterns use toothpick.

