

## Melting Moments

1 cup real butter  
1/3 cup powdered sugar  
3/4 cup cornstarch  
1 cup flour

I usually start with slightly less butter than 1 cup. The dough should not be sticky.  
Mix well and chill for a hour. Roll into balls. Place on ungreased cookie sheet.  
The balls can then be chilled too if they seem too soft.  
If the dough seems to be too sticky, add more flour and cornstarch.

Make sure the oven is hot: 350-400 degrees. Bake 15 minutes.  
The cookies will remain almost white, but the bottoms will be very slightly brown.  
They should remain mostly round. If they spread out on the cookie sheet, that means they were too thin (add more cornstarch and flour). Let them cool before frosting.

### FROSTING

2 tablespoons butter  
1 cup powdered sugar  
1 tsp vanilla, drop of food coloring if desired.

light cream or whole milk for thinning until it spreads easily.



## Melting Moments

1 cup real butter  
1/3 cup powdered sugar  
3/4 cup cornstarch  
1 cup flour

I usually start with slightly less butter than 1 cup. The dough should not be sticky.  
Mix well and chill for a hour. Roll into balls. Place on ungreased cookie sheet.  
The balls can then be chilled too if they seem too soft.  
If the dough seems to be too sticky, add more flour and cornstarch.

Make sure the oven is hot: 350-400 degrees. Bake 15 minutes.  
The cookies will remain almost white, but the bottoms will be very slightly brown.  
They should remain mostly round. If they spread out on the cookie sheet, that means they were too thin (add more cornstarch and flour). Let them cool before frosting.

### FROSTING

2 tablespoons butter  
1 cup powdered sugar  
1 tsp vanilla, drop of food coloring if desired.

light cream or whole milk for thinning until it spreads easily.

