

HALLOWEEN COOKIES

1 cup butter or margarine
1 1/2 cups sugar
3 eggs
1 teaspoon vanilla
3 1/2 cups all purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/2 teaspoon salt
1 recipe powdered sugar frosting

In small mixer bowl, cream together butter or margarine and sugar until light and fluffy. Add eggs, one at a time, beating well after each. Stir in vanilla. Stir together dry ingredients; gradually add to creamed mixture. Chill dough thoroughly, 3 to 4 hours.

On well-floured surface, roll dough 1/8 inch thick. Cut with pumpkin-shaped or round cutter. Bake on ungreased cookie sheet in 375 degree oven 6 to 8 minutes. Cool on rack. Frost with powdered sugar frosting and decorate with candy corns.

POWDERED SUGAR FROSTING

4-5 tablespoons milk
4 cups sifted powdered sugar
dash salt
1 teaspoon vanilla

Mix dry ingredients first, then add vanilla and milk. I have to admit I don't always sift but it is smoother if you do.

