## MOM'S BUTTER COOKIES

Ingredients:
-1 lb. butter, softened
-2 1/4 C. sugar

- 2 eggs
- $1 / 2$ tsp. salt
- 2 1/4 tsp. vanilla
$\cdot 5$ to $51 / 3$ C. flour

Instructions:

1. Bring all ingredients to room temperature

2. Cream butter, sugar and eggs
3. Add in salt and vanilla
4. Mix in flour $1 / 2$ cup at a time. Unless you have a very good mixer, the last cup will need to be stirred in by hand.
5. Form the dough into three rolls/logs, wrap in waxed paper, and store in the refrigerator until ready to slice and back.
6. When ready to bake, preheat oven to 350 .
7. Slice and place evenly on cookie sheet allowing room for cookies to expand.
8. Let the children add their own special touches to the cookies with sprinkles and colored sugars.
9. Bake until the edges turn brown.
10. Cool on paper towels. Store in airtight container. The flavor gets better as the days go by.
