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
- •5 to 5 1/3 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.

