



## Caramel Cookies



### Cookies:

1 cup butter (not margarine)  
2 cups brown sugar, packed  
1/4 c milk  
1/4 c evaporated milk  
2 eggs  
3 1/2 c flour  
1 t baking soda  
1/4 t salt

### Caramel frosting:

1/2 cup butter or margarine  
1 cup brown sugar, packed  
1/4 c evaporated milk  
2 c powdered sugar

To make cookies, melt butter in saucepan over medium heat. Cook, stirring constantly, until butter is light brown (7-8 minutes). Cool 10 minutes. (I'd suggest while it is cooling you start on the frosting because it has to cool too.)

In large bowl, mix browned butter, brown sugar, milk, evaporated milk, and eggs with spoon. Stir in flour, baking soda, and salt. Drop dough by rounded teaspoonfuls onto ungreased cookie sheet. Bake at 400 for 8-9 minutes. Cool 2 minutes. Remove to wire rack. Cool completely.

Meanwhile, make frosting. In saucepan, melt butter over medium heat. Stir in brown sugar. Heat to boiling, stirring constantly. Stir in milk. Heat to boiling; remove from heat. Cool to lukewarm, about 30 minutes. Gradually stir in powdered sugar. Spread on cooled cookies.