



Meltaway Cookies



Cookies:

1 cup butter

$\frac{3}{4}$ cup cornstarch

$\frac{3}{4}$ cup powdered sugar

1 cup flour

Frosting:

8 oz. cream cheese

$\frac{1}{2}$ cup butter

dash salt

3 c powdered sugar

1 t vanilla

food coloring, optional

To make cookies, cream butter until fluffy. Add cornstarch and sugar. Mix well. Add flour and mix until dough forms. Using $\frac{3}{4}$ -inch scoop, form balls from dough and place on cookie sheet. Flatten with bottom of glass (dipped in powdered sugar to prevent sticking). Bake at 350°F for 10-12 minutes. Cool. Meanwhile make frosting by beating ingredients until creamy and smooth. Frost cooled cookies.