

## Smiling Sugar Cookies

½ cup butter (no substitutes), softened  
1/2 cup sugar  
1/2 cup packed brown sugar  
1 egg  
1/3 cup milk  
2 tsp. vanilla extract  
3 cups flour

2 tsp. cream of tartar  
1 tsp. baking soda  
1/2 tsp. salt  
About 24 popsicle sticks  
1 cup vanilla frosting  
Food coloring  
M&Ms

*Recipe adapted from the  
2004 Quick Cooking cookbook*

Cream the butter and sugars. Beat in egg, milk, and vanilla. Combine flour, cream of tartar, baking soda, and salt; gradually add to creamed mixture. Roll the dough into 1 1/2" balls. Insert stick into the center of each. Place 2" apart on lightly greased baking sheets; flatten slightly. Bake at 375 for 8-10 minutes or until lightly browned. Remove to wire racks to cool. Divide frosting between bowls and tint them to desired colors. Put each frosting in a plastic bag and snip off a small corner of the bag. Pipe hair and mouths onto cookies. Use a small dab of frosting to attach small candies for noses and eyes. Let dry for at least 30 minutes. Yield: about 2 dozen.



[www.KitchenScrapbook.com](http://www.KitchenScrapbook.com)