

# Maggie's

## Melting Moments – Cookies from the Heart

250 gms soft butter

½ cup icing sugar

½ teaspoon vanilla

Beat together until soft and creamy

Add ¾ cup cornflour and stir in

Then add 1 ½ -2 cups plain flour

(Should not be sticky to touch-add more flour if needed)



Take a spoonful, roll in a ball

Flatten a little with a fork

Put on greased tray

Cook mod oven approx 20 mins

Ice with small dob of vanilla icing

Vanilla Icing...

1 cup icing sugar

1 dessert spoon soft butter

Vanilla or lemon juice to taste

Add boiling water a little at a time  
until a spreading consistency is reached.

Dob on top of biscuits and voila!



# Enjoy!