

BUTTER CASHEWS

ALICE/MOM

1 CUP BUTTER
2 CUPS BROWN SUGAR
2 EGGS
4 CUPS FLOUR
1 TEAS VANILLA

1-1/2 TEAS BAKING POWDER
1-1/2 SODA
1/2 TEAS SALT
2/3 CUP SOUR CREAM
1-3/4 CUPS CASHEW NUTS

MIX AS YOU WOULD ANY COOKIE BATTER. BAKE AT 375° ABOUT 12 MINUTES OR UNTIL GOLDEN BROWN.

BROWN BUTTER ICING

1/2 CUP BUTTER
3 TBSP CREAM

1/4 TEAS VANILLA
2 CUPS POWDERED SUGAR

BROWN BUTTER OVER MEDIUM HEAT, STIRRING CONSTANTLY. ADD OTHER INGREDIENTS. COOL AND THEN FROST COOKIES.