

Marshmallow Cookies

Alice

1/2 c. butter

1/4 c. powdered sugar

1 c. flour

Blend all ingredients with hands and put in a 9x9 pan. Bake at 375° until light brown 10-15 min.

Topping

2 tbsp gelatin

1/2 c. cold water

2 c. white sugar

3/4 c. boiling water

1 tsp vanilla

1/2 tsp wh. vinegar

Soak gelatin in cold water for 5 min. Mix boiling water and sugar and bring to boil. Add gelatin and cool.

Mix vanilla + vinegar last at high speed until light & fluffy. Add food coloring. Pour over cooled short bread

Mixture. Sprinkle top with coconut.
Let stand for two hours, then roll in
coconut after it is cut.

Makes 30 squares