

Melting Moments – Christmas Version

1 cup butter, softened
1/3 cup powdered sugar
1/2 teaspoon almond extract
1 cup all-purpose flour
2/3 cup cornstarch

Cream butter and powdered sugar; blend in almond extract. Stir in flour and cornstarch. Cover bowl; chill dough for 1 to 2 hours or until firm enough to shape into balls.

Preheat oven to 350 degrees F. Form rounded teaspoonfuls of dough into small balls; place on ungreased cookie sheets. Make thumb print in centers. Bake at 350 degrees for 11 to 14 minutes or until slightly browned on edges. Cool on cookie sheets for 2 to 3 minutes, then transfer to wire cooling racks to cool completely. Fill centers with center frosting. *Makes about 4 dozen.*

Center Frosting

3 tablespoons melted butter
1-1/3 cups powdered sugar
4 teaspoons hot milk
1 teaspoon almond extract
Food coloring

In small bowl, combine all ingredients; mix until smooth.

Buttermint Cookies

1 cup butter, softened
1 cup buttermint candies, crushed
2 cups all-purpose flour
2 tablespoons granulated sugar

Preheat oven to 300 degrees F for about 12 minutes. Cream butter; add buttermint candies and flour. Mix thoroughly. Roll 1/4-inch thick on floured surface; cut into 1-inch squares and sprinkle with sugar. Place on lightly greased cookie sheets. Bake at 300 degrees about 12 minutes. Cool on wire cooling racks. *Makes about 5 dozen.*