## Soft Frosted Sugar (Lofthouse) Cookies

Makes 24 large cookies

For the cookies:

4 1/2 cups all purpose flour

4 1/2 teaspoons baking powder

3/4 teaspoon salt

1 1/2 cups butter, room temperature

1 1/2 cups sugar

3 eggs

2 tablespoons vanilla

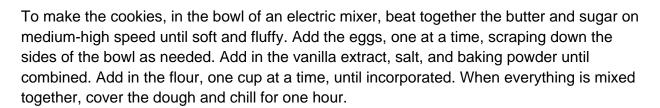
For the frosting:

5 cups powdered sugar, sifted 1/3 cup (5 1/3 tablespoons) butter, melted

1 tablespoon vanilla

7-8 tablespoons milk

Food coloring and sprinkles (optional)



Preheat your oven to 350 degrees. Line baking sheets with parchment paper or a silicone baking mat. Take a scant 1/4 cup of cookie dough and roll into a ball. Place the ball on the prepared sheet and press down slightly. Place the balls about 2-3 inches apart from each other. Bake for 10-12 minutes or until set. Do not overbake or they won't stay soft. You want the edges to be barely brown if at all. Let rest on the baking sheets for three minutes and then remove to a flat surface to cool.

To make the frosting, combine the powdered sugar, melted butter, and vanilla. Add the milk one tablespoon at a time until the frosting is the consistency you like. Frost the cookies using the back of a spoon or an offset spatula and add the sprinkles if using. Store in an airtight container.

Source: Annie's Eats, who adapted it from Hostess with the Mostess



<sup>\*</sup>www.shemakesandbakes.com\*