

Icebox Cookies



PREPARATION TIME
15 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
ice cold milk



Double this delicious cookie recipe; wrap each log of dough tightly in plastic wrap and store in your freezer. You can slice and bake cookies at a moment's notice.

ON HAND

- butter • brown sugar
- sugar • eggs • flour
- baking soda • salt
- cinnamon

INGREDIENTS

- 1½ cups butter or margarine, softened
- 1 cup packed light brown sugar
- ½ cup sugar
- 3 eggs
- 4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons cinnamon

MAKES **4** DOZEN

COOK'N
Express

• When unexpected guests drop by, or if you're in a real hurry, look for recipes like this one that call for ingredients that are already in your pantry. Since the cookie dough freezes well, you could make up several batches and freeze.

Make Ahead

Bake a double batch of these simply delicious cookies and make ice cream sandwiches.

♦ VARIATION

For a special treat, sprinkle with colored sugar and cut into assorted shapes.

1 Cream butter, brown sugar and sugar in a large bowl with an electric mixer set on medium speed until light and fluffy. Add eggs, 1 at a time, beating well after each addition.



2 Sift flour, baking soda, salt and cinnamon together. Add to creamed mixture; mix well. Divide into 2 portions; shape into 12-inch logs. Wrap each in waxed paper. Chill until ready to bake.

3 Preheat oven to 400°F. Slice cookie dough into ½-inch slices. Arrange on a nonstick cookie sheet about 2 inches apart.



4 Bake for 8 minutes or until golden brown. Cool on cookie sheet for 1 minute. Remove to a wire rack to cool completely. Store in an airtight container.