

Melting Moments

Cookies:

- 1 cup (2 sticks) butter, softened
- 1/2 cup confectioners' sugar
- 3/4 cup cornstarch
- 1 cup all-purpose flour

Icing:

- 3 ounces cream cheese, softened
- 1 cup confectioners' sugar
- 1/2 teaspoon Wilton Clear Vanilla Extract
- Wilton Kelly Green Icing Color
- Wilton Christmas Nonpareils

In large bowl, beat butter and sugar with electric mixer until light and fluffy. Add cornstarch and flour; mix until well blended. Chill dough overnight.

Preheat oven to 350°F.

Scoop or roll 1 in. balls of cookie dough; arrange on cookie sheet 2 in. apart. Bake 10-12 minutes or until edges just begin to brown (do not overbake). Remove to cooling grids; cool completely.

For icing, beat cream cheese, confectioners' sugar and vanilla in large bowl with electric mixer until light and fluffy. Add icing color to desired shade. Spread over cookies; sprinkle with nonpareils. If desired, marble 2 shades of green icing, then sprinkle with nonpareils.

Makes about 3 dozen cookies.

Recipe courtesy of Wilton Industries, Inc.