

Buttermilk Cookies

$\frac{3}{4}$ c. butter softened

$1\frac{1}{2}$ c. sugar

2 eggs

1t. vanilla

1c. buttermilk

1t. nutmeg

$\frac{1}{2}$ t. salt

$\frac{1}{2}$ t. baking soda

3c. flour

Bake in pre-heated
350° oven 12-15 minutes

Glaze

3T. buttermilk

$\frac{1}{2}$ c. powdered sugar

1t. nutmeg

Cream butter, add sugar & cream together. Add eggs & vanilla. Combine dry ingred. & add alternately with buttermilk. Place parchment paper on two cookie sheets. Drop batter by teaspoonfuls onto pan. Place in oven & rotate once while baking. When cookies are fully cooled, brush glaze on each one.

For: Trish
Cooking Club

2015