

Better Than Nilla Wafers

As I explained, I created these cookies to solve a problem. But in doing so I created a new problem. I can't stop eating them.

Makes: 5 dozen

1/2 cup butter, melted

1 1/2 cups icing sugar

2 eggs

2 tsp pure vanilla

1 1/2 cups all purpose flour

1/2 tsp baking powder

1/2 tsp salt

Preheat the oven to 350 degrees.

In a small saucepan over medium heat or a small bowl in a microwave, melt the butter.

Place the icing sugar in a large mixing bowl, pour in the melted butter and use a wooden spoon to combine.

Add the eggs and stir to combine. Add the vanilla and repeat until its a lovely, creamy batter.

Add the flour, baking powder and salt and mix until well combined.

Transfer the dough to the piping bag and pipe the cookies, approximately 1.5 inches around, onto the prepared cookie sheets.

Dip your pointer finger in a small bowl of water and lightly tap down the little swirl of dough atop each cookie.

Bake for 12-14 minutes, until the cookies are turning golden brown around the edges.