

JIM GIBANS' MOTHER'S BUTTERSCOTCH COOKIES

Cookies

½ cup butter
1 ½ cups brown sugar, packed
2 eggs
2 ½ cups sifted flour
½ tsp baking powder
1 tsp baking soda
½ tsp salt
1 cup sour cream
1 tsp vanilla
2/3 cups walnuts (optional)

Preheat oven to 400.

Cream butter, add sugar gradually and cream thoroughly. Blend in well beaten eggs. Sift flour, baking powder and soda, and salt together. Add to creamed mixture alternately with sour cream. Blend in vanilla and nuts. Chill. Drop by spoonfuls on lightly greased baking sheets. Leave space for spreading. Bake 10-15 minutes until golden. Cool.

Frosting

6 Tbs. butter (or 8 Tbs.)
1 ½ cups confectioner's 'sugar (or 2 cups)
1 tsp vanilla

Melt butter until golden brown. Blend in confectioner's sugar. Add vanilla. Stir in slowly up to about 4 Tbs of hot water. Don't add all at once. Just add enough until icing is right consistency to spread smoothly. (Gram used the larger quantities of butter and sugar, but I find that I don't need that much icing).

Frost cooled cookies. Enjoy!

Gram = Sylva Hirsh Gibans mother of James Gibans