

# Mary Kay's Heart to Heart Sugar Cookies

3 ½ cups of flour  
1 tablespoon baking powder  
½ teaspoon salt  
1 can sweetened condensed milk (not evaporated)  
¾ cup butter or margarine, softened  
2 eggs  
2 teaspoons vanilla

Preheat oven to 350 degrees. Combine flour, baking powder and salt; set aside.

In large bowl, beat sweetened condensed milk, margarine, eggs and vanilla until well blended. Stir in dry ingredients. Knead lightly. Roll one-third of dough to approximately one-quarter inch thick. Cut with a heart-shaped cookie cutter. Place cookies one inch apart on greased cookie sheet. Bake 8 to 10 minutes or until firm when touched lightly. PLEASE NOTE: cookies may not be brown. Cool completely before icing.

## Heart to Heart Cookie Icing

3 ½ cups powdered sugar, sifted  
1/3 cup milk  
1 teaspoon vanilla  
Food coloring

Mix first three ingredients. If necessary, add milk one teaspoon at a time to make a thin icing. Tint icing with food coloring as desired. Dip cooled cookies in icing. Place iced cookies on a cooling rack to dry. Once dry, store loosely covered.