

*From the kitchen of David and Jennifer Deaven*

3. Add dry ingredients. Mix.
2. In separate bowl, beat butter and put in rest of B.
1. Combine A.
0. Preheat oven to 375.
- E: 2 squares 1 oz. chocolate
- 4-5 Tbsp milk
- 1 tsp vanilla
- 1/2 c butter
- D: 4 c confectioners' sugar
- C: 1 c walnuts (or pecans), chopped
- 1 tsp vanilla
- 2 eggs
- 2 c lt. brown sugar
- B: 1 c butter/margarine (soft)
- 1/2 tsp salt
- 1 tsp baking soda
- A: 3 1/2 c. sifted flour

## Desserts/Frosted Button Cookies

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4. Put in nuts.
5. Drop by Tbsp 3 1/2" apart on ungreased cookie sheet. Pat to 1/4" thick. Bake at 375F, 10-12 min. Makes approx. 32 cookies.
6. For frosting, combine D. For chocolate frosting (if desired, vanilla is much better), use E per 1 c. frosting.

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