

GALAXY COOKIES

Adapted from Betty Crocker; old Ellen Howard family recipe.

Ingredients:

- 1/2 cup butter, softened
- 3/4 cup confectioners' sugar
- 1 tablespoon vanilla
- 1-1/2 cups all-purpose flour
- 1/8 teaspoon salt
- Maraschino cherries, dried apricots, nuts, chocolate pieces, dates

Directions:

- Preheat oven to 350°.
- Mix thoroughly butter, sugar, vanilla. Work in flour and salt until dough holds together. (If dough is dry, mix in 1 to 2 tablespoons milk or cream.)
- Mold dough by tablespoonfuls around cherry, half dried apricot, half walnut, three chocolate morsels OR part of date.
- Place cookies about 1 inch apart on ungreased baking sheet. Bake 12 to 15 minutes until set but not brown. Cookies may be a creamy ivory color. Makes 25-30 cookies.
- Cool thoroughly. Dip tops of cookies into icing. While icing is still soft sprinkle with coconut, ground nuts, colored sugar OR chocolate shot.
- Single batch makes 25-30 cookies. Good to make double batch.

Icing for Cookies - single batch:

- 1/2 cup confectioners' sugar
- 2-1/4 teaspoons coffee cream
- 1/4 teaspoon vanilla

For double batch:

- 1 cup confectioners' sugar
- 4 teaspoons coffee creamer
- 1/2 teaspoon vanilla

- Dip **chocolate** filled cookies into **white** icing. Sprinkle chocolate shot. (?)
- Mix **yellow** food coloring into small portion of icing for **nut** centers. Sprinkle with ground or finely chopped nuts.
- Mix **red** food coloring into small portion of icing for **cherry** centers. Sprinkle with red sugar.
- Mix remaining **yellow** and **red** icing to make orange for **apricot** centers. Sprinkle with decorative dots or colored sugar.
- Mix **green** food coloring into small portion of icing for **date** centers. Sprinkle with green sugar.