



prep: 10 mins | cook: 20 mins | total: 30 mins

Ingredients:

- 1 cup of salted butter
- 1/4 cup brown sugar
- 1/4 cup powdered (icing) sugar
- 2 cups of flour

Instructions:

1. Preheat your oven to 350 °F.
2. Making sure that there are no lumps in your brown sugar (this can lead to lumps in the cookies that don't melt), cream together your butter and brown sugar completely.
3. Add in powdered sugar and combine until smooth.
4. Roll the dough until it's a 1/4 inch thick and cut into shapes as desired. Pierce the top of each with a fork two or three times.
5. Bake on parchment lined sheets at 350 °F for 10-12 minutes, until the cookies are lightly browned.
6. Remove and cool on sheets for several minutes, then remove and cool completely on baking racks.