

Meltaway Cookies

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Let me create a little scenario for you... you are invited to a cookie exchange at the last minute and don't know what to make. OR, scenario #2 (more likely), your kid comes to you and says he/she needs to take in cookies the next day for {fill in event here} which he/she has known about for a month but is just telling you about now.

I give unto you a cookie recipe that you should probably file away somewhere for just such an occasion. Why? Because I am 99% sure you will always have all the ingredients for these on hand! I love these things for their deliciousness but also for their lack of a zillion ingredients. Needed: flour, powdered sugar, cornstarch, butter, vanilla, cream cheese. See? And you can make them whatever color you want for any occasion.

The name fits them perfectly too. They practically melt in your mouth! I got this recipe from a friend a few years ago. She has two boys that are allergic to eggs so these are a great fit for them. Nothing but buttery yum in these babies.

Ingredients:

- 1 C. butter
- $\frac{3}{4}$ C. cornstarch
- $\frac{3}{4}$ C. powdered sugar
- 1 C. flour
- 1 recipe Cream Cheese Frosting (see below)

Directions:

In a medium bowl, cream butter until fluffy. Add cornstarch & sugar and blend well. Beat in flour until thoroughly mixed. Drop by small teaspoons onto baking sheet & flatten out with the bottom

of a class. (Dip glass in powdered sugar to prevent sticking). Bake at 350 degrees for 10-12 minutes. Cool on wire rack & frost with Cream Cheese Frosting.

Cream Cheese Frosting

1 (3oz.) package cream cheese, softened
1 C. powdered sugar
½ t. vanilla

Mix all ingredients together. Color with food coloring if desired.

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