

Frosted Oatmeal Cookies-from The Frugal Girl



1 cup butter (2 sticks, or 16 tablespoons)
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 cups flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups uncooked quick oatmeal

Cream butter and sugars; blend in egg. Mix flour, baking soda, and salt; add to cream mixture, blending well. Stir in oats.

Shape dough into balls, place on cookie sheet, and flatten with the bottom of a drinking glass dipped in sugar. Bake 10-12 minutes in a preheated 350° oven. Frost when cooled.

Browned Butter Frosting

1/3 cup (5 1/3 tablespoons) butter
3 cups powdered sugar
1/3 cup evaporated milk
1 tablespoon corn syrup
1 teaspoon vanilla

Brown butter in saucepan over medium heat. Cool to lukewarm. Beat in remaining ingredients until smooth.