

Frosted Cashew Cookies - from the kitchen of Annie

Ingredients:

1/2 cup butter softened
1 cup brown sugar
1 egg
1/2 tsp vanilla
1/3 cup sour cream
2 cups sifted flour
3/4 tsp baking powder
3/4 tsp baking soda
1/4 tsp salt
1 1/2 cups whole cashews (roasted, no salt)

Cream together butter and brown sugar until fluffy. Beat in egg and vanilla.

In a separate bowl, stir together flour, baking soda, baking powder, and salt. Alternately add in the flour mixture and the sour cream into the sugar mixture, mixing well.

Fold in the cashews. The dough will be very sticky.

Drop by teaspoonfuls onto a greased cookie sheet (or a cookie sheet lined with parchment paper).

Bake at 400 degrees for 8-10 minutes or until lightly browned.

Cool completely, then frost.

Golden Butter Frosting

1/2 cup butter
2 Tbsp coffee cream
1/4 tsp vanilla
2 cups powdered sugar

Lightly brown butter in saucepan over medium heat. Remove from heat. Add cream and vanilla. Stir in sugar. Beat until smooth and thick enough to spread. Frost cookies and top each cookie with a whole cashew.