

Brown Sugar Puffs



Cookiees

1/2 cup butter or margarine, softened
3/4 cup packed brown sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
1 package Yumee Yumee Cookiees mix
1/2 teaspoon baking powder

Penuche Drizzle

5 1/2 tablespoons butter or margarine
2/3 cup packed brown sugar
3 to 4 tablespoons half and half cream
2 cups powdered sugar

In a large bowl, beat butter until creamy. Add brown sugar and mix well. Add eggs, sour cream, and vanilla. Mix well.

In a medium bowl, combine Yumee Yumee Cookiees mix and baking powder. Mix well. Add dry ingredients to butter mixture. Mix well, scraping sides of bowl often.

Drop cookies with a small cookie scoop onto a greased baking sheet. Bake at 350 degrees for 12 minutes. Carefully remove baked cookiees from baking sheet and cool on a wire rack.

In a medium saucepan, melt butter over medium heat. Add brown sugar. Cook and stir constantly until bubbly, about 1 minute. Remove from heat immediately. Add half and half cream and whip by hand with a spoon until smooth. Add

powdered sugar until a spreading consistency is achieved. Quickly drizzle Penuche over cookies, as frosting sets quickly. If drizzle sets too quickly, use microwave to soften Penuche and continue drizzling cookies.

Makes 3 to 4 dozen

Cook's Note: *Electric mixer required for cookies.* Do NOT use an electric mixer to make Penuche Drizzle.

