

TO MY VALENTINE COOKIES

2 1/2 cups sifted flour
1 teaspoon baking powder
1/2 teaspoon salt
3/4 cup butter (room temp)
3/4 sugar
2 tablespoons milk
1 egg
1 teaspoon vanilla
1/2 teaspoon almond extract
1 cup oatmeal

Sift first 3 ingredients together in a bowl. Add butter, sugar, milk, egg, almond extract and vanilla. Beat until well blended, about 2 minutes. Stir in rolled oats. Roll out on lightly floured board to 3/8 inch thickness. Cut into shapes. Bake at 375 for approximately 15 minutes or until they are just barely starting to brown on edges. Do not over bake. Frost when cool with powdered sugar icing and sprinkle with coconut. Makes 2 to 3 dozen depending on size.

FROSTING

1 lb confectioners sugar
1 stick butter (room temp)
3-4 T. Milk
1 teaspoon vanilla
1/2 teaspoon almond extract
Pinch of salt

Beat butter until well blended. Slowly add sugar, salt, then vanilla and almond and milk gradually until a smooth spreading consistency.