

# Buttermilk Sugar Cookies

3 c. brown sugar  
1 1/2 c. butter shortening  
4 eggs  
1 1/2 tsp. baking soda  
1 1/2 c. buttermilk  
5 c. flour  
1/2 tsp. nutmeg  
1/2 tsp. vanilla  
1/2 t. salt

Icing  
1 lb. powdered sugar (3 1/2 c.)  
1/2 c. softened butter  
1/8 tsp. salt  
1 tsp. vanilla  
3-4 tbsp. milk

Cream together sugar and shortening. Add eggs and beat. Dissolve baking soda in buttermilk and add each of the next ingredients, one at a time.

Bake at 350° until edges are just beginning to brown. Do not over bake.

For icing, add each ingredient to a stand mixer or use a hand mixer and whip it up well. If you want more of a glaze on your cookies, ice will still warm. If you'd like more icing to stick. Wait until cookies are completely cooled. Add sprinkles as desired.

from the Kitchen of:  
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