

Ingredients

| Quantity | Measure | Ingredients | Description |
|----------|------------|-------------------------------------|---------------|
| 1 | Teaspoon | Salt | For cookies |
| 1.5 | Teaspoon | Soda bi-carbonate | For cookies |
| 1.5 | Teaspoon | Condensed Milk | cream of tar |
| 1 | Teaspoon | Vanilla Essence | For cookies |
| 5 | Teacup | Flour, Maida - (American Pillsbury) | For cookies |
| 0.5 | Teacup | Sugar, Browned | For cookies |
| 1.5 | Teacup | Sugar | For cookies |
| 1 | Teacup | Dalda (Vegetable Ghee) | For cookies |
| 2 | Tablespoon | Milk | For cookies |
| 3 | Nos | Eggs | For cookies |
| 4 | Teacup | Sugar, Confectioner' | For Buttery C |
| 1/3 | Teacup | Dalda (Vegetable Ghee) | For Buttery C |
| 1-1/2 | Teaspoon | Vanilla Essence | For Buttery C |
| 6-7 | Tablespoon | Milk | For Buttery C |

Method

Cookies:

Cream the Butte, brown and clear sugars together. Add milk. Beat in eggs one at a time; add vanilla.

Combine flour, baking soda, condensed milk and salt. Mix into creamed mixture until well blended.

Chill for one hour.

Buttery Cream Frosting

In medium mixing bowl, combine confectioners' sugar, Dalda and vanilla.

Slowly blend in milk to desired consistency.

Beat on high speed for 5 minutes, or until smooth and creamy.

Heat oven to 350