



Glazed Condensed Milk Cookies

Makes 24 cookies. Recipe from MyRecipes.com

Ingredients

16 tablespoons unsalted butter, softened
1 can lite sweetened condensed milk, divided
½ teaspoon vanilla extract
2 cups all-purpose flour, spooned and leveled
2 teaspoons baking powder
¾ teaspoon salt
4 ounces cream cheese, softened
Colored sprinkles

Nutritional info per cookie

Calories:	131
Total fat:	10g
Cholesterol:	26mg
Sodium:	143mg
Total Carbs:	10g
Protein:	2g

Directions

1. Preheat oven to 325°.
2. Place butter in the bowl of a stand mixer, fitted with the paddle attachment; beat 2 to 3 minutes. Add 2/3 cup condensed milk and vanilla to bowl; beat 2 to 3 minutes or until combined and fluffy.
3. Add flour, baking powder, and salt to bowl; mix at low speed until combined, scraping down sides of bowl with a rubber spatula as necessary. Refrigerate dough at least 1 hour.
4. Divide the dough into 24 equal portions (about 1-ounce each); roll portions into balls and flatten slightly. Arrange dough portions 2 inches apart on parchment paper-lined baking sheets. Bake at 325° 12 to 15 minutes or until golden, rotating pans halfway through baking.
5. Allow cookies to cool 5 minutes on baking sheets; gently transfer cookies to a wire rack to cool completely.
6. While cookies cool, combine cream cheese and remaining condensed milk in the bowl of a stand mixer fitted with the whisk attachment; beat until combined and smooth. Spoon the glaze evenly over the cooled cookies; sprinkle evenly with sprinkles.