



Mack Eplen's Pink Cookies and Icing

1 c. powdered sugar
1 c. shortening
½ tsp. salt
¾ c. chopped pecans
1 egg
½ c. milk
1 tsp. salt
t tsp. vanilla
½ tsp. lemon flavoring
4 c. cake flour

Icing:

¼ c. oil
¼ c. white corn syrup
1 Tbsp. water
pinch of salt
drop of cherry flavoring
drop of red food coloring
1 c. powdered sugar
½ tsp. milk

Mix all ingredients into a smooth paste. Roll into log shape and cut into 1-inch slices. Make an indentation in the center of each cookie by pressing with thumb. Bake at 400 degrees for 10 minutes.

Icing: Bring oil, corn syrup, water, coloring and salt to a boil. Transfer it to a mixing bowl. Add flavoring and sugar until it becomes a thick paste. Mix until smooth. Add milk until icing reaches consistency to drop into indentations in cookie. Let cool