

## Root Beer Cookies

- 1 cup butter (no substitutes), softened
- 1 cup packed brown sugar
- 2 eggs
- 1 cup buttermilk
- 3/4 teaspoon root beer concentrate or extract
- 4 cups all-purpose flour
- 1 teaspoon baking soda.
- 1 teaspoon salt
- 1-1/2 cups chopped pecans

### FROSTING:

- 3 1/2 cups confectioners' sugar
- 3/4 cup butter, softened.
- 3 tablespoons water
- 1-1/4 teaspoons root beer concentrate or extract

Top with crushed root beer candies (about 15 pieces)

Combine cream, butter and brown sugar in a mixing bowl. Add eggs, one at a time, beating well after each addition. Beat in buttermilk and root beer concentrate. Combine the flour, baking soda and salt. Gradually add to creamed mixture. Stir in pecans.

Drop by tablespoonful 3 in. apart onto ungreased baking sheets. Bake at 375° for 10-12 minutes or until lightly browned. Remove to wire racks to cool. In a mixing bowl, combine frosting ingredients; beat until smooth. Frost cooled cookies.

Yield: about 6 dozen.