

## Valentine's Day Lofthouse Cookies

### Ingredients:

- 1 cup softened butter
- ¾ cup oil
- 1¼ cups sugar (plus extra)
- 2 teaspoons vanilla
- 2 tablespoons water
- 2 eggs
- ½ teaspoon Cream of Tartar
- ½ teaspoon baking soda
- ½ teaspoon salt
- 5½ cups all-purpose flour

### For the Icing:

- 1 bar cream cheese (8oz) softened
- ½ cup butter, softened (1 stick)
- 2 teaspoons vanilla
- 4 cups powdered sugar, sifted
- 3-4 teaspoons milk
- sprinkles (optional)

### Instructions:

1. Preheat oven to 325 degrees. Grease cookie sheets and set aside.
2. In a large bowl, add butter, oil and sugar and mix until well combined. (A stand up mixer works great!)
3. Add the water and vanilla and mix until just combined. Then add the eggs one at a time.
4. In the same bowl add baking soda, cream of tartar, salt and flour. Mix until it forms a dough.
5. You can either use a larger scoop or roll the dough into the size of golf balls. Then use the bottom of a glass that has been dipped in sugar to press down on cookies. They need to be about ½ thick.
6. Bake for about 10 minutes and make sure the cookies do not get brown on bottoms.
7. Remove to a wire rack to cool.
8. Combine the cream cheese, butter, vanilla, powdered sugar and milk to make the icing. Beat until thick and creamy.
9. Add a generous amount of icing to each cookies and add sprinkle if you desire.

Makes about 4 dozen cookies!