Wagon Wheel Cookies

Ingredients

- 2 cups shortening
- 3 1/2 cups sugar
- 4 tsp vanilla
- 2 cups cottage cheese
- 5 1/2 cups sifted flour
- 1 cup cocoa
- 2 tsp baking powder
- 1 tsp baking soda
- 1 cup chopped nuts
- Powdered sugar (for rolling)

Instructions

1. Cream sugar and shortening together.
2. Add cottage cheese and blend.
3. Combine dry ingredients (flour, cocoa, baking powder, baking soda) and add to creamed mixture.
4. Mix in nuts. Blend well.
5. Chill overnight.
6. Roll dough into balls, then dip in powdered sugar.
7. Bake 15 minutes at 350°. Shouldn't look too done.

From the Kitchen of...



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2 c. shortening
3 1/2 c. sugar
4 tea. vanilla
2 c. cottage cheese
5 1/2 c. sifted flour
1 c. cocoa
2 tea. baking powder
1 tea. baking soda
1 c. chopped nuts

Cream sugar and shortening. Add cottage cheese – blend. Combine dry ingredients and add to creamed mixture. Mix in nuts. Blend well. Chill overnight. Roll into ball, then dip in powdered sugar. Bake 15 minutes at 350°. Shouldn't look too done.

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