Walnut Crescents

Ingredients

- 1/2 cup butter or margarine
- 1/2 cup shortening
- 1/3 cup sugar
- 2 tsp water
- 2 tsp vanilla
- 2 cups enriched flour
- 1/2 cup chopped black walnuts
- Confectioners' sugar (for dipping)

Instructions

1. Cream butter to soften; then thoroughly cream butter, shortening, and sugar.
2. Mix in water and vanilla, then flour and nuts.
3. Chill for 3 or 4 hours.
4. Form dough in long rolls, 1/2 inch across; cut in 3-inch lengths and shape into crescents.
5. Bake on ungreased cookie sheet in slow oven (325°F) for 15 minutes. (Do not brown cookies.)
6. Remove from sheet, cool slightly, and dip in confectioners' sugar.
7. Makes about 4 dozen.

Walnut Crescents

½ cup butter or margarine
½ cup shortening
1/3 cup sugar
2 teaspoons water
2 teaspoons vanilla
2 cups enriched flour
½ cup chopped black walnuts
Confectioners' sugar

Cream butter to soften; then thoroughly cream butter, shortening, and sugar. Mix in water and vanilla, then flour and nuts; chill for 3 or 4 hrs. Form dough in long rolls, ½ in. across; cut in 3-in. lengths and shape in crescents. Bake on ungreased cooky sheet in slow oven (325) 15 minutes.(Do not brown cookies.) Remove from sheet, cool slightly, and dip in confectioners' sugar. Makes about 4 dozen.

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