Ice Box Cookies

Ingredients

- 2 cups dark brown sugar (1 lb)
- 1 cup butter or oleo (1/2 lb)
- 2 eggs, beaten
- 1 tsp vanilla
- 4 cups sifted flour
- 1 scant tsp baking soda
- 1 tsp cream of tartar
- 1/4 tsp salt
- 3/4 cup pecan meats, cut up

Instructions

1. Cream together the dark brown sugar and butter or oleo.
2. Beat the eggs and add vanilla; add to the creamed mixture and mix well.
3. Sift flour, baking soda, cream of tartar, and salt together 3 times.
4. Add the sifted dry ingredients to the creamed mixture alternately with the cut-up pecan meats; mix together.
5. Form dough into 2 rolls.
6. Let stand in refrigerator overnight.
7. Slice thin with a sharp knife.
8. Bake in a 400° oven for about 12 minutes.

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1 " Butter or Oleo — (1/2 #) } creamed
2 eggs Beaten } add to above
1 teaspoon Vanilla } mixture
4 cups sifted flour
1 teaspoon soda - Sc and } sift together 3 times
1 " cream tartar } and add to the above
1/4 " salt
Alternately with the 3/4 cups
Pecans meats cut up over

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2 Rolls.
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You can use Baking Powder if
you do not have cream tartar.

"Good Luck."

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