

Vanilla Nut Cookies

Makes 7 dozen cookies

Ingredients

- 4 cups sifted flour
- 3 tsp Calumet Baking Powder
- 1/4 tsp salt
- 1 cup butter or other shortening
- 1/2 cup brown sugar, firmly packed
- 2 cups granulated sugar
- 2 eggs, well beaten
- 1 cup nut meats, chopped
- 1 Tbsp vanilla

Instructions

1. Sift flour once, measure, then add baking powder and salt and sift again.
2. Cream butter thoroughly, add sugars gradually, and cream together until light and fluffy.
3. Add eggs, nuts, and vanilla.
4. Add flour gradually, mixing well.
5. Shape into rolls, 1 1/2 inches in diameter, and roll in waxed paper.
6. Chill overnight, or until firm enough to slice.
7. Cut into 1/8-inch slices.
8. Bake on an ungreased baking sheet in a hot oven (425°F) for 5 minutes, or until done.

Vanilla Nut Cookies

4 cups sift ed flour	2 cups granulated sugar
3 teaspoons Calumet Baking Powder	2 eggs, well beaten
$\frac{1}{4}$ teaspoon salt	1 cup nut meats, chopped
1 cup butter or other shortening	1 tablespoon vanilla
$\frac{1}{2}$ cup brown sugar, firmly packed	

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugars gradually, and cream together until light and fluffy. Add eggs, nuts, and vanilla. Add flour gradually, mixing well. Shape into rolls, $1\frac{1}{2}$ inches in diameter, and roll in waxed paper. Chill overnight, or until firm enough to slice. Cut into $1/8$ -inch slices. Bake on ungreased baking sheet in a hot oven (425° F.) 5 minutes, or until done. Makes 7 dozen cookies.

