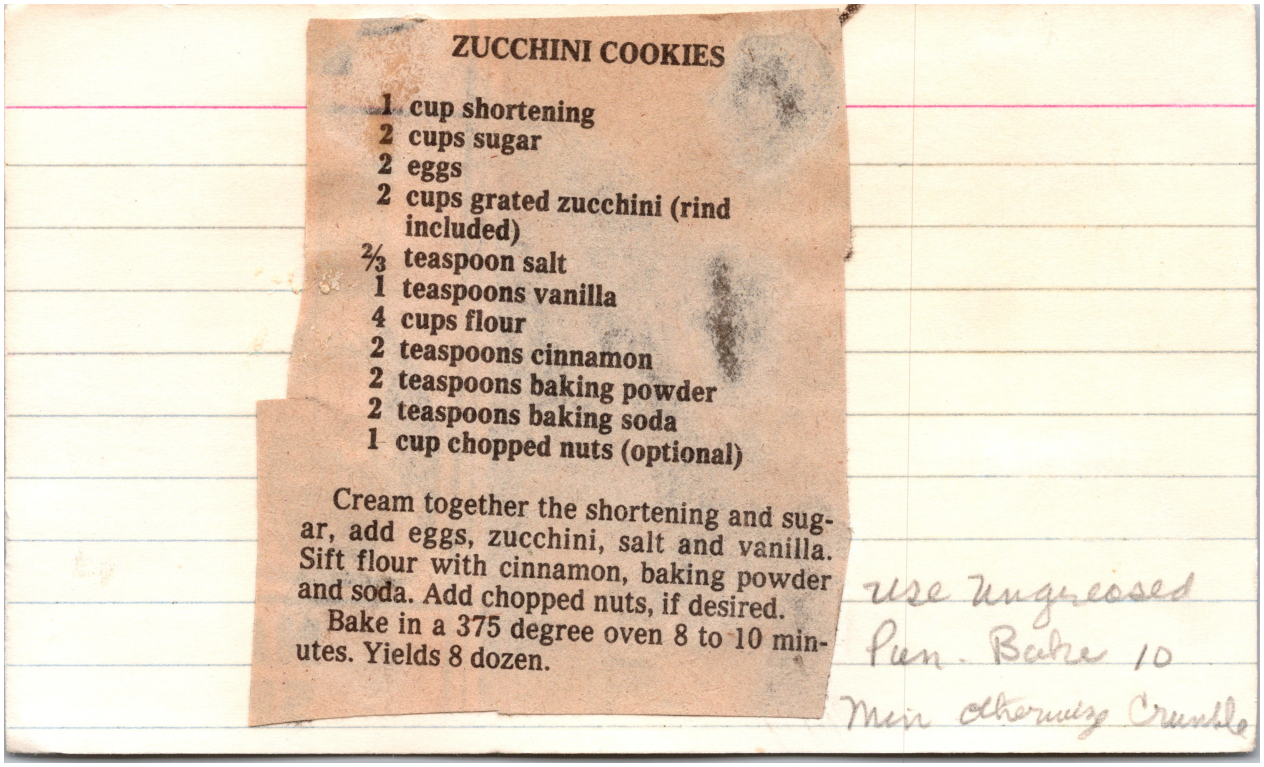
Zucchini Cookies

Ingredients

- 1 cup shortening
- 2 cups sugar
- 2 eggs
- 2 cups grated zucchini (rind included)
- 2/3 tsp salt
- 1 tsp vanilla
- 4 cups flour
- 2 tsp cinnamon
- 2 tsp baking powder
- 2 tsp baking soda
- 1 cup chopped nuts (optional)

Instructions

1. Cream together the shortening and sugar.
2. Add eggs, zucchini, salt, and vanilla.
3. Sift flour with cinnamon, baking powder, and baking soda.
4. Combine wet and dry ingredients. Add chopped nuts, if desired.
5. Drop onto an ungreased pan.
6. Bake in a 375 degree oven for 10 minutes - bake no less, otherwise cookies will crumble.
7. Yields 8 dozen.



ZUCCHINI COOKIES

- 1 cup shortening
- 2 cups sugar
- 2 eggs
- 2 cups grated zucchini (rind included)
- ⅔ teaspoon salt
- 1 teaspoons vanilla
- 4 cups flour
- 2 teaspoons cinnamon
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1 cup chopped nuts (optional)

Cream together the shortening and sugar, add eggs, zucchini, salt and vanilla. Sift flour with cinnamon, baking powder and soda. Add chopped nuts, if desired.

Bake in a 375 degree oven 8 to 10 minutes. Yields 8 dozen.

use Ungreased Pan. Bake 10 Min otherwise Crumble

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