

Brown Edge Cookies

Makes 5 dozen

Ingredients

- 1 cup corn starch
- 1/2 cup flour
- 1/4 tsp salt
- 1/2 cup margarine
- 1/2 cup sugar
- 2 eggs
- 1 cup chopped nuts
- Melted margarine (for brushing)

Instructions

1. Sift together corn starch, flour, and salt.
2. Mix margarine and sugar.
3. Beat in 2 eggs.
4. Gradually stir in dry ingredients.
5. Mix in 1 cup chopped nuts.
6. Drop by scant teaspoon onto a greased baking sheet, 2 inches apart.
7. Brush with melted margarine.
8. Bake at 375°F for 10 to 12 minutes, or until golden brown.

Brown edge cookies

Sift together 1C corn starch
1/2 c flour
1/4 tsp salt

Mix 1/2 c margarine
1/2 c sugar

Beat in 2 eggs

Gradually stir in dry ingredients

Mix in 1C chopped nuts - Drop by spoon
top on greased baking sheet 2" apart.

Brush with melted margarine - Bake 375° F
16 min to 12 min or till golden brown

Makes 5 doz