Ambrosia Spice Drops

Ingredients

- 1 cup shredded or flaked coconut
- 1/2 cup fruit juice (apricot, orange, or apple)
- 1 3/4 cups sifted Pillsbury's Best Flour
- 1 tsp salt
- 2 tsp French's Cinnamon
- 1 cup sugar
- 1 cup Crisco
- 2 unbeaten eggs
- 1 tsp French's Vanilla
- 1 cup walnuts, finely chopped

Topping

- 1/2 to 1 tsp coconut (per cookie)

Instructions

1. Combine coconut and juice; let stand one hour. Drain thoroughly.
2. Sift flour with salt and cinnamon; set aside.
3. Add sugar gradually to shortening, creaming well.
4. Add eggs; beat well.
5. Add dry ingredients gradually; mix well.
6. Stir in vanilla and walnuts.
7. Drop by rounded teaspoonfuls onto ungreased baking sheets.
8. Top each cookie with 1/2 to 1 tsp coconut, pressing ends into dough.
9. Bake at 350° for 15 to 18 minutes until lightly browned.
10. Makes about 36 cookies.

AMBROSIA SPICE DROPS *Senior Winner by Mrs. Neill D. Z.*

1 cup shredded or flaked coconut
½ cup fruit juice (apricot, orange or apple)
1¾ cups sifted Pillsbury's BEST Flour
1 teaspoon salt
2 teaspoons French's Cinnamon
1 cup sugar
1 cup Crisco

Combine coconut and juice; let stand one hour. Drain thoroughly. Sift flour with salt and cinnamon; set aside.

Add sugar gradually to shortening, creaming well. Add eggs; beat well. Add dry ingredients gradually; mix well.

2 unbeaten eggs
1 teaspoon French's Vanil
1 cup walnuts, finely choppea

Stir in vanilla, walnuts. Drop by rounded teaspoonfuls onto ungreased baking sheets. Top with ½ to 1 teaspoon coconut, pressing ends into dough. Bake at 350° for 15 to 18 minutes until lightly browned. Makes about 36.

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