

CASHEW & PECAN SHORTBREAD COOKIES

INGREDIENTS

I CUP BUTTER OR MARGARINE OR COMBO OF ½ CUP SHORTING^{EN}
& ½ CUP BUTTER.
½ CUP SUGAR.
¼ TSP. VANILLA.
1 ¾ CUP SIFTED FLOUR.
¼ TSP. BAKING POWDER.
1 1/8 CUP BROKEN PIECES/~~CRUSHED~~ PECANS & CASHEWS.
POWDERED SUGAR IS OPTIONAL.

DIRECTION

CREAM BUTTER AND SUGAR.

MIX IN VANILLA, FLOUR & BAKING POWDER.

ADD NUTS.

DROP BY TEASPOON ONTO BAKING SHEET. (DO NOT FLATTEN)
COOKIES SHOULD MOUND WHEN DROPPED FROM SPOON.

~~*KEEP WELL FROZEN. (HAVENT A CLUE)~~

BAKE AT 325DEG. FOR 12 MINUTES OR UNTIL LIGHT BROWN.

SPRINKLE WITH POWDERED SUGAR.(OPTIONAL)

MAKES ABOUT 50 COOKIES.

NOTE: IF DOUGH BECOMES DRY ADD SMALL AMOUNT OF
ORANGE JUICE OR MILK.