

Vanilla Nut Ice Box Cookies (courtesy of Frances Lee Barton)

Ingredients

4 cups sifted flour
3 tsp. Calumet Baking Powder
¼ tsp. salt
1 cup butter or shortening
2 cups granulated sugar
½ cup firmly packed brown sugar
2 eggs well beaten
2 cups chopped nut meats
1 tbsp. vanilla

Preparation

Sift flour once, measure, add baking powder and salt, sift again. Cream butter and add sugars gradually, creaming thoroughly; add eggs, nuts and vanilla and beat well. Add flour gradually, mixing well after each addition. Shape into rolls, 1 ½ inches diameter, and roll in waxed paper. Chill overnight or until firm enough to slice. Cut in 1/8 inch slices: bake on ungreased baking sheet in hot oven (425) 5 minutes, or until done. Makes about 7 dozen cookies.