

### Minty-Chocolate Slices

1 cup granulated sugar  
2/3 cup butter or oleo  
1 egg, unbeaten  
1 tsp. vanilla  
few drops mint extract  
1 1/2 cups sifted all purpose flour  
1/2 cup cocoa  
1/2 tsp. each soda and salt  
1 cup finely chopped nuts

Cream sugar and butter until fluffy. Add egg and flavorings, beat well. Sift flour with cocoa, soda and salt. Stir into first mixture. Add nuts and mix well. Chill dough, shape into two long rolls about 1 1/2 in diameter. Wrap in foil or waxed paper, chill and store in refrigerator. When cookies are wanted, slice thin. Bake on ungreased baking sheets at 375 for 8 to 10 min.

Makes 6 doz.

For double mint slices: put cooled cookies together, sandwich style, with this creamy mint filling. Combine 3 Tbs. soft butter, 2 1/2 cups sifted powdered sugar, 2 Tbs. milk, 1/8 tsp. mint extract and 1 or 2 drops green food coloring. Beat until smooth and creamy.