

SCANDINAVIAN COOKIES

7

1/2 Cup Butter or oleo
1/4 Cup brown sugar
1 egg seperated
1 Cup Sifted Flour
1/2 Cup Chopped Nuts

Cream shortening till soft, blend in sugar, add egg yolk, beat till light, blend in flour.

Roll dough into small balls - place in bowl of slightly beaten egg white - ~~Roll~~ roll in chopped nuts.

Place on greased cookie sheet and make depression in center. Bake 5 minutes in slow oven - 300 degrees - remove from oven, press center again. Bake 15 minutes longer. Cool slightly - fill centers with jelly.

Kirsten Collins