



From Anna Katrine Howard Johnson 1895? Sliced Nut Cookies

About 100 cookies

5 c. flour (part whole wheat is very good)
1 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. ginger
1 tsp. cloves
1 tsp. allspice
1 1/2 cup oil or melted shortening
1 cup white sugar
1 cup brown sugar, packed firmly in cup
3 eggs
1 cup chopped walnuts

Preheat oven at 375.

- Sift together dry ingredients (except sugars).
- In large bowl cream together oil and sugars.
- Add eggs; beat two minutes.
- Add nuts (before flour).
- Add half of flour mixture. Mix thoroughly.
- Add rest of flour mixture. Mix again.
- Shape into three log rolls. Wrap in wax paper.
- Put into refrigerator overnight or into freezer for a couple of hours or leave in freezer until you are ready to bake.
- Slice thin, place slices on greased cookie sheet. Dip with undiluted canned milk. Sprinkle with cinnamon-sugar or candy sprinkles or cinnamon imperials.
- Bake for 10 minutes or until done.
- Remove from oven and cool on rack.
- Store in covered container. May be frozen to keep for several weeks.