

COOKIE JAR SPECIAL

INGREDIENTS:

¾ cup Butter, softened
1 cup Sugar
1 Egg, slightly beaten
½ tsp. Baking Soda
1 (9 oz.) package None Such Mincemeat
½ cup finely chopped Walnuts
2 ½ cups sifted All-Purpose Flour
5 tsp. Milk

DIRECTIONS:

1. In large mixing bowl, cream butter and sugar until light and fluffy.
2. Stir in egg.
3. In a medium-sized bowl, break mincemeat into small pieces with a fork.
4. Add walnuts and sifted dry ingredients.
5. Stir into the creamed mixture.
6. Add milk. Blend well.
7. Cover bowl and chill for 30 minutes in refrigerator.
8. On sheets of waxed paper, shape chilled dough into three rolls 8 ½ inches long and 1 ½ inches in diameter. Wrap tightly with the waxed paper.
9. Chill in refrigerator several hours.*
10. To bake: Remove rolls from waxed paper. With a sharp knife, cut dough into ¼ inch slices.
11. Place on buttered cookie sheet one inch apart.
12. Bake in moderate oven (350° F) for 12 to 14 minutes, or until lightly browned.

*The rolls of cookie dough can be frozen. Remove from freezer, slice and bake as indicated in above directions.