

ICE BOX COOKIES

MOTHER/MOM

1 CUP SHORTENING
3 EGGS
1 TEAS SALT
1 TEAS VANILLA

2 CUPS BROWN SUGAR
1 TEAS BAKING POWDER
1 TEAS CINNAMON
4 CUPS FLOUR

CREAM SHORTEING AND BROWN SUGAR TOGETHER UNTIL FLUFFLY.
ADD EGGS & BEAT THOROUGHLY. ADD VANILLA. SIFT THE REST
OF THE DRY INGREDIENTS TOGETHER AND ADD UNTIL ALL ARE
BLENDED. ROLL DOUGH TO 1/4 INCH THICKNESS AND SPREAD
OVER WITH FILLING.

FILLING

1 POUND DATES, GROUND, 1/2 CUP SUGAR AND 3/4 CUP WATER.
BRING TO A BOIL. ADD 1/2 CUP NUTS. HAVE MOIST ENOUGH TO
SPREAD EASILY.

ROLL UP LIKE JELLY ROLL AND LET CHILL FOR ABOUT 2 HOURS.
CUT IN 1/2" SLICES, PUT ON GREASED TINS AND BAKE 10 to 12
MINUTES IN 375° OVEN. DIVIDE DOUGH AND FILLING IN FOURTHS
MAKES ABOUT 24 COOKIES PER FOURTH
GORDON'S FAVORITE COOKIES