

NUT CLUSTER COOKIES

ALICE/MOM

SIFT TOGETHER 3-3/4 CUPS FLOUR, 3/4 SALT, 3/4 TEAS CREAM
OF TARTA 3/4 TEAS SODA. SET ASIDE.

ADD 1-1/2 CUPS SUGAR GRADUALLY TO 1 CUP SHORTENING.
BLEND IN 3 UNBEATEN EGGS, 6 TBSP MILK AND 3 TEAS VANILLA
BEAT WELL

ADD 1-1/2 CUPS SALTED PEANUTS TO THE DRY INGREDIENTS
MIX THOROUGHLY. CHILL DOUGH FOR EASIER HANDLING.

SHAPE DOUGH INTO TINY BALLS AND PLACE ON UNGREASED
BAKING SHEETS AND BAKE IN MODERATE OVEN 375° FOR 8 TO
10 MINUTES UNTIL LIGHT GOLDEN BROWN.

DROP COOKIES INTO CHOCOLATE GLAZE:
12 OUNCES CHOCOLATE CHIPS, SEMI-SWEET
8 OUNCE SWEET CHOCOLATE
4 TBSP KARO, 4 TBSP MILK, 2 TBSP BUTTER. HEAT SLOWLY &
KEEP WARM WHILE DIPPING COOKIES