

YUMMY GUM DROP SQUARES

MOM

4 EGGS

2 CUPS BROWN SUGAR

1 TBSP COLD WATER

2 CUPS FLOUR

1/4 TEAS SALT

1 TEAS CINNAMON

1/2 CUP CHOPPED NUTS

1 CUP CHOPPED SPICY GUM
DROPS -EXCEPT LICORICE

BEAT EGGS THOROUGHLY, ADD SUGAR & WATER AND BEAT AGAIN.
SIFT FLOUR WITH SALT AND CINNAMON & SPRINKLE A PORTION OF
IT OVER NUTS AND GUM DROPS

ADD REMAINING FLOUR TO THE EGG & SUGAR MIXTURE, THEN
FOLD IN NUTS & GUM DROPS. SPREAD THIN IN A GREASED AND
FLOURED SHALLOW BAKING PAN MEASURING 8 x 13. BAKE AT
325° FOR 30 MINUTES. WHILE COOKIES ARE STILL WARM FROST
WITH THE FOLLOWING:

MELT 3 TBSP BUTTER, ADD 2 TBSP ORANGE JUICE, 1 TEAS GRATED
ORANGE RIND & ENOUGH POWDERED SUGAR TO MAKE A THIN
ICING. SPREAD THINLY OVER THE BAKED SHEET OF COOKIES &
WHILE STILL WARM CUT IN 2" SQUARES AND REMOVE FROM PAN