

375° 8-10 min. NUT CLUSTER COOKIES

Alice

Sift together: $1\frac{1}{4}$ C sifted flour

$\frac{1}{4}$ tsp. salt

$\frac{1}{4}$ tsp. cream of tartar

$\frac{1}{4}$ tsp. soda. Set aside

Add: $\frac{1}{2}$ C. sugar gradually to

$\frac{1}{3}$ C shortening. Cream well.

Blend in:

1 Unbeaten egg

2 Tbsp. milk and

1 tsp. vanilla

Add: $1\frac{1}{2}$ cup peanuts and dry ingredients. Chill
for easier handling.

Drop cookies into Glaze, covering completely.

Lift out with fork tapping lightly against side
of double boiler to remove excess chocolate.

Make three small cookies, 1 on top.

GLAZE

Melt 12 squares (12 pz.) semi-sweet chocolate in top of double boiler over boiling water. Stir in 3 ~~X~~ tbsps sifted confectioners' sugar. Remove from heat (keep chocolate mixture over hot water).