

SHAGBARK HICKORY NUT COOKIES

By Arlene B.

Use walnuts, if you can't find shagbark hickory nuts in your woods.

Makes about 4 dozen.

2 cup light brown sugar
1/2 cup shortening
1/2 cup butter
2 beaten eggs
2 tsp pure vanilla extract
3 cups sifted flour
1 tsp baking soda
1 tsp salt
2 cup shagbark hickory nuts (or as many as you have managed to shell!)

Preheat oven to 375°F. Grease two cookie sheets, or line with a Silpat (silicone sheet) or parchment.

Cream together until light: brown sugar, shortening, and butter.

Beat in the egg and vanilla.

Sift the flour, soda, and salt together and stir in.

Fold in the hickories.

Drop on greased cookie sheet.

Bake at 375F for 12-15 minutes.

Let stand a few minutes before placing on racks to cool.

Reprinted from the November 2017 ReFocus

