

BUTTER SCOTCH COOKIES (Layson)

1 cup butter or lard
4 cups brown sugar
4 eggs one at a time
1 T. vanilla

6 cups flour
1 T. cream of tartar
1 teas. soda
1 cup chopped nuts

Mix well, press and mold into a long smooth roll about $2\frac{1}{2}$ inches in diameter. Wrap in waxed paper, Chill several hours or overnight. With a thin knife cut into slices. Place slices a little apart on an ungreased baking sheet. Bake until slightly brown Temp 375 for 6-8 min.