

## Ann Brandt's Refrigerator Cookies

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| 1 c. butter or lard                        | 1 T. soda            |
| 4 c. brown sugar                           | 1 T. cream of tarter |
| 4 eggs- add one at a<br>time and beat well | 5 c. sifted flour    |
| 1 T. vanilla                               | 1 c. chopped nuts    |

Mix well, press and mold into a long smooth roll about  $2\frac{1}{2}$  inches in diameter. (For easier handling, chill before rolling.) Wrap in waxed paper, and chill several hours or overnight. With a thin sharp knife cut thin slices. Place slices a little apart on an ungreased baking sheet. Bake until slightly brown.

Temp. 400 degrees

Time 6 - 8 minutes.

$2\frac{1}{4}$  c. brown sugar is 1 lb.