

Spicy Brown sugar Cookies

2 cups flour	1 cup firmly packed brown sug.
$1\frac{1}{2}$ t. baking powd.	1 t. vanilla
$1\frac{1}{2}$ t. cinnamon	1 egg, well beaten
$\frac{1}{4}$ t. salt	$\frac{1}{2}$ cup nut meats
$\frac{1}{4}$ cup shortening	

Sift flour, measure, sift again with baking powder, cinnamon and salt. Cream butter until soft. Add sugar and beat until fluffy. Add vanilla & egg beating until smooth. Add flour gradually mixing well. Add nut meats. Shape soft dough into rolls about $2\frac{1}{2}$ x5 inches. wrap in wax paper. Chill in reirig. 3 hours or until firm. Slice thin. Bake on greased baking sheet at 400 about 10-12 min.