

cool sheet
WALNUT CRESCENTS or WEDDING CAKES

350° for 15 minutes

1	1/2 c. Butter	4	2 tsp. Water
1	1/2 c. Shortening	4	2 tsp. Vanilla
² / ₃	1/3 c. Sugar	4	2 c. Flour
	1/2 c. Nuts		

Cream butter to soften, cream thoroughly, butter, shortening & sugar. Mix in water & vanilla, then nuts & flour. Chill dough for 3 or 4 hours. Form dough in any shape balls, crescents, or squares. Bake on ungreased cookie sheet in slow oven for 15 minutes. Do not brown cookies, remove from sheet, cool slightly & dip in Powdered Sugar.