

## Walnut Squares

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Preheat oven to 325° F. Spray or grease an 8" x 8" square pan.

- Note: I usually double the recipe and use a 9" x 13" brownie pan.

Beat until foamy: 1 egg

Beat in: 1 cup brown sugar ~ light or dark, or a mixture of the two  
½ tsp. vanilla

Sift together and stir in: ½ cup *sifted* all-purpose flour  
½ tsp. salt  
½ tsp. baking soda

Mix in: 1 cup walnuts, coarsely chopped

Spread batter in pan.

Bake for 25 to 30 minutes – until the top has a dull crust. Cut into 2" squares while warm. Cool completely before removing from pan.

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## Butterscotch Cookies with Burnt Butter Icing

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Preheat oven to 400 F.

Mix together thoroughly: ½ cup soft shortening  
1 ½ cups *light* brown sugar  
2 eggs

Stir in: 1 cup thick sour cream ~ not light  
1 tsp. vanilla

Sift together and stir in: 2 ¾ cups *sifted* all-purpose flour  
½ tsp. baking soda  
½ tsp. baking powder  
½ tsp. salt

Mix in: ¾ cup walnuts or pecans, coarsely chopped

Chill dough at least one hour. Drop rounded teaspoonfuls onto an ungreased cookie sheet approximately 2" apart. (Or use a small-sized ice cream scoop.)

Bake for 8 to 10 minutes – until delicately browned and when lightly touched with a finger, almost no imprint remains. Transfer to a cooling rack and cool completely before icing.

**Burnt Butter Icing.** Melt 4 Tbsp. butter until golden brown. Blend in 1 cup *sifted* powdered sugar and ½ tsp. vanilla. Stir in 1 to 2 Tbsp. hot water until icing spreads smoothly. Recipe makes enough icing for approximately 30 cookies.