

Black Walnut Cookies

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| ¼ cup shortening | 1¼ cup flour |
| 4 tbsp. (½ stick or ¼ cup) butter, softened | ¼ tsp. salt, opt. |
| 1 ¼ cup dark brown sugar | ¼ tsp. Baking soda |
| 1 egg | ¾ cup black walnut pieces |

Preheat oven 350° and grease two cookie sheets. Use double panning method to bake. (Place 2 sheets together and bake, it will take 2 to 3 minute to bake.) combine shortening, butter and sugar in bowl. Beat until smooth and creamy. Add egg and beat well. Combine flour, salt and soda in bowl and stir with fork. Stir into butter mixture and beat until smooth. Add black walnut pieces. Drop by rounded tsp. full 1 ½ inches apart onto sheet. Bake 8 to 10 minutes or until slightly golden around edge. Remove and cool on racks.