

walnut Cakes or

"Garbage Cookies) per UNCLE Jack
Leisz

Created by Aunt Mary Leisz (Jack)

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Aunt Mary knew I liked to try new
recipes. She also made a wonderful
Slovenian Nut Potica, my husband Chuck
loves the nut roll. It was great
when Aunt Mary came to the family
functions - she always made something
good. Uncle Jack kept the kids
entertained with his tricks.

Walnut Cakes or (Garbage cookies)

as Uncle Jack
calls them

- $1\frac{1}{4}$ cups sifted all purpose flour
- $\frac{1}{3}$ cup sugar
- $\frac{1}{2}$ cup butter
- 2 Tablespoons milk
- $\frac{1}{2}$ teaspoon Vanilla
- $\frac{1}{2}$ cup chopped walnuts
- 1 to $1\frac{1}{2}$ cups walnut halves + large pieces

(Glaze, (below) on other side)

4 oz. (4 squares semisweet chocolate)

Combine flour + sugar. Cut butter into mixture until particles are very fine.

Sprinkle milk + vanilla extract over mixture, and mix to a stiff dough. Mix in chopped nuts.

Roll dough $\frac{1}{4}$ " thick on a lightly floured surface and cut into rounds or the design cookie cutter I drew a picture of. Place on ungreased cookie sheets. Cover each cookie with walnut halves, pressing the nuts lightly into the dough. (Like the drawing I made.)

Bake at 350°. 15 min. Remove cookies to wire rack. Spoon tops with hot glaze. and allow cookies to cool.

(over)

Melt chocolate over warm, not hot, water and spread each cookie bottom with chocolate. Place cookies on waxed paper until chocolate is set.

Glaze: combine $\frac{1}{2}$ cup firmly packed dark brown sugar and $\frac{1}{3}$ cup light corn syrup in a small saucepan. Bring to boiling and use immediately.

Makes to do 3" cookies or
2 by 2" cookies or
3 $\frac{1}{2}$ by 1 $\frac{1}{2}$ " cookies

Put the glaze on first, after it sets then melt the choc. & put them on the underside of cookie.

This is what the cookie
should look like.

