

Nut Cookies (Dough)

1 cup (2 sticks) butter chilled + cut into pieces
2 $\frac{1}{2}$ cups flour
4 to 5 Tablesp. frozen orange juice concentrate,
thawed

1 cup chopped pistaccio nuts (Filling)
 $\frac{3}{4}$ cup sugar
1 teasp. cinnamon
 $\frac{1}{4}$ teasp. grd. cloves.
Vanilla Flavored Powder Sugar

Preheat oven to 350° Generously grease
baking sheet.

Cut butter into flour using two knives.
add enough orange concentrate to make
a soft dough.

Combine nuts, sugar, cin. & cloves. Pinch
off dough into walnut-size pieces.

Roll each into a ball, making an impression
in center with your finger. Place about
1 teasp. nut mixture into hollow.

Re-roll into a ball. Put on cookie sheet.
Bake 20 min. or until very lightly colored.
do not allow to brown

Cookies will cool & crisp as they cool.
Carefully roll in powdered sugar.