
Toffee Cookies



from the kitchen of Ruth Bancroft

Preparation time: 25 min.

Ingredients

- 2 c. cake flour
- ½ t. cream of tartar
- ½ t. soda
- ½ t. salt
- 1 c. brown sugar
- ½ c. bacon fat
- 1 egg
- 1 t. vanilla
- 1 c. nuts chopped or broken

Directions

1. Sift flour and measure. Then add cream of tartar, salt, soda and sift again
2. Measure brown sugar, packing it into the cup tightly. Mix butter fat and sugar by creaming together.
3. Add beaten egg and vanilla; mix well.
4. Blend in dry ingredients gradually, adding nuts last.
5. Shape into a roll, wrap in wax paper and chill in refrigerator for several hours or over night.
6. Cut chilled roll in thin slices; arrange slices on cookie sheet and bake in 375°F. oven for 8-10 minutes.

Yields: 2 doz. Cookies.