

Grandma Janet's Sugar Cookies

My friend, Sherrill, was visiting me a while ago and reminded me that these are her favorite cookies. She says they're not good for her diet as when she has the dough in the refrigerator, she is constantly cooking up a few until it is gone. I suggested she freeze the dough and then she has to wait until it's thawed before slicing it and baking it, but I agree with her they are super cookies and extremely easy to make.

When Grandma Janet was a young girl she made a mistake when she baked cookies for the family. I think she was making sugar cookies but she used brown sugar instead of white sugar. The results were so pleasing she made these cookies ever since. When her eyesight began to fail her I took over the responsibility of making them every Christmas. But they're good any time of the year. I even won a local baking contest using this recipe.

What you need:

1 ½ cups melted margarine or butter (3 cubes)
2 cups of brown sugar (packed tightly in cup)
2 eggs
4 cups flour
1 teaspoon baking soda
1 cup of walnut or pecan pieces

How to assemble:

Mix melted margarine and sugar until smooth
Add eggs and continue to mix well
Add baking soda
Slowly add the flour, mixing well
Stir in the nuts
Divide the dough into fourths
Form each section of dough into a log
Wrap each log in plastic wrap or aluminum foil and store in refrigerator for at least three hours

How to bake:

Heat oven to 350°
Prepare two baking sheets by spraying with PAM
Remove one roll of dough at a time from the refrigerator
Using a very sharp knife cut very thin slices (I once used my electric slicer and it worked very well)
Arrange the slices on the cookie sheet at least 1 inch apart
Bake for 8 - 12 minutes until cookies are golden brown
Remove cookies from oven and cool slightly before removing from sheet.
Cool completely on paper towel or rack.

These cookies are very crispy and should be kept in an airtight container or freezer until serving time.

Notes:

This dough can be stored in the refrigerator for several weeks or even frozen if you don't want to cook all of them at one time.