



GRANDMA'S SPECIAL TEA COOKIES

- 2 1/4 Cups Sifted Flour
- 1 Cup Sifted Confectioners' Sugar
- 1/2 Teaspoon Salt
- 1/2 Cup Soft Butter
- 1/2 Cup Shortening
- 1 Beaten Egg
- 2 Teaspoons Vanilla
- 2 Tablespoons Sugar
- 1/2 Cup Chopped Nuts

DIRECTIONS

1. Sift together the flour, confections sugar and salt.
2. Cut in butter and shortening until the mixture resembles coarse meal.
3. Sprinkle 1 1/2 Tablespoons egg and vanilla over mixture.
4. Blend well.
5. Roll out on a floured board to 1/8 inch thickness.
6. Brush with remaining egg.
7. Sprinkle with sugar and nuts.
8. Cut in diamond shapes and place on baking sheets.
9. Bake in a 400 degree oven for 5 to 10 minutes.