

Recipes



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A Little Nut Cookie "Vegetarian Cooking for Everyone"

by Deborah Madison

1/4 pound (1/2 cup) unsalted butter 1 teaspoon vanilla

1 tablespoon roasted nut oil-walnut, 1/4 teaspoon salt

hazelnut, macadamia-optional 1 1/4 cups flour

3/4 cup light brown sugar, packed or a mixture 1 egg

of white and brown sugar Powdered sugar

1 cup finely chopped nuts-walnuts, hazelnuts, macadamia nuts, pecans

Preheat the oven to 375°F. If you're using the nut oil, take away a tablespoon of the butte. Cream the butter, oil, and sugar until smooth and light. Beat in the egg, then add the vanilla and salt. With the mixer on low, stir in the flour, then stir in the nuts.

Drop the dough by teaspoons onto cookie sheets, about 2 inches apart. Or, for a more evenly shaped cookie, roll the dough between your palms. Bake until lightly browned on top and slightly browned on the bottom, 8 to 10 minutes. Let cool on rack, then dust with powdered sugar.

