

Lillian's Crescents

Ingredients

- 1/4 lb butter, softened & creamed with 2 Tbsp powdered sugar
- 1 cup flour, sifted before measuring
- 1 tsp vanilla
- 1/2 cup nut meats, chopped

Instructions

1. Cream butter with 2 Tbsp powdered sugar.
2. Add 1 cup flour sifted before measuring, vanilla, and chopped nut meats. Mix together.
3. Shape with fingers into small cakes and form into crescents.
4. Grease cookie tin and bake at 300° until very light brown.
5. Remove from oven and roll in powdered sugar immediately.
6. Makes about 30 cookies.

Here's what's cookin' Lillian's Crescents Serves _____

Recipe from the kitchen of _____



$\frac{1}{4}$ lb butter softened & Creamed with $\frac{1}{2}$ cup powdered sugar.

Add 1 C flour sifted before measuring
1 tsp vanilla

$\frac{1}{2}$ C nut meats chopped

Shape with fingers into small cakes & form into Crescents. Grease Cookie tin & bake at 300° until very light brown

Remove from oven & roll in powdered sugar immediately. Makes about 30 Cookies

