

Dell's Cookies

Ingredients

- 4 eggs, beaten until real light
- 1 lb light brown sugar
- 2 cups sifted flour
- Pinch of salt
- 1 tsp vanilla
- 1 cup chopped nuts

Instructions

1. Beat 4 eggs until real light.
2. Mix in light brown sugar, sifted flour, pinch of salt, and vanilla.
3. Stir in chopped nuts.
4. Pour batter into an ungreased pan approximately 15 x 11 x 2 inches deep.
5. Bake at 325° until light brown on top.
6. When still warm, cut into fingers or squares.

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4 Eggs beaten until real light
1 lb. Light Brown sugar
2 cups sifted flour
Pinch of salt
1 Tsp. Vanilla
1 cup chopped nuts

Bake in pan approx. 15 x 11 x 2" deep
Do not grease pan Bake at 325° until

light brown on top. When still
warm cut into fingers or squares.