

Lillian's Crescents

Ingredients

- 1/4 lb butter, softened
- 2 rounded Tbsp powdered sugar
- 1 cup flour, sifted before measuring
- 1 tsp vanilla
- 1/2 cup nut meats, chopped
- Powdered sugar (for rolling)

Instructions

1. Cream butter with 2 rounded Tbsp powdered sugar.
2. Add sifted flour, vanilla, and chopped nut meats.
3. Shape with fingers into small cakes and form into crescents.
4. Grease a 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.

Lillian's Presents

1/4 lb. Butter softened and creamed
with 2 rounded tbsps. Powdered sugar
Add 1 cup flour sifted before measuring
1 tsp Vanilla
1/2 cup nut meats (chopped)

Shape with fingers into small cakes
and form into crescents. Press cookie
tin and bake at 300° until very light

brown. Remove from oven and roll
in powdered sugar immediately.
Makes about 30 cookies.