

# Walnut Cookies

*(makes 2-3 dozen)*



## **Ingredients:**

2 cups/500 ml flour  
1/4 tsp/60 ml baking powder  
1 cup/250 ml butter, softened  
1/2 cup/120ml icing sugar  
1/2 cup/120 ml ground walnuts

## **Instructions:**

Cream the butter with the sugar, add to sifted flour and baking powder.

Stir in walnuts.

Divide in two and place each on a piece of wax paper. Form into 12-14 in/ 30-35 cm logs and refrigerate for at least 1 hour.

Line two baking sheets with parchment paper and cut logs into 1/2 in/ 1.5 cm slices and place 1/2 inch apart on baking sheets.

Bake at 300F/150C for 20 minutes, or until lightly browned. Cool on wire racks.