

Aunt Clara's Dot Cookies

Ingredients

3/4 lb butter or 1/4 lb butter and
1/2 lb margarine
6 Tbsp sugar
3 cups flour
2 cups finely chopped pecans
3 tsp vanilla
Pinch of salt

Frosting:

1 cup powdered sugar
1 Tbsp milk or water
1/2 tsp vanilla
Food coloring optional

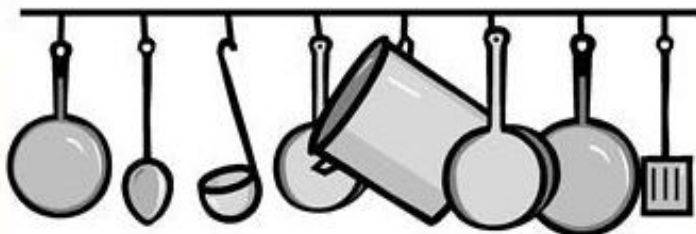
Directions

Cookies: Cream together the butter and sugar. Mix in the rest of the ingredients. Roll in small balls, place on cookie sheet and press in center with your thumb to make a small indentation. Bake in 350 degree oven for about 8 minutes. Then pull the pan out and lightly press those indentations to keep the form. Bake two to three minutes more until light brown on the bottom. Remove from the pan to a rack to cool.

Frosting: Combine ingredients and frost in the indentations.

Makes about 7 dozen cookies. Pretty and festive

Submitted by: Shirley Whitmer



Girl Scout Troop 452 used \$40 from their 1962 cookie sales to purchase nameplates for each room at Bartlett School.

"This was a recipe of my favorite great aunt, made many years ago and was enjoyed by all ."