

## Nutballs

### INGREDIENTS

- ½ pound butter (1 cup)
- ¼ cup sugar
- ½ pound ground or finely chopped pecans
- 2 cups sifted flour
- 1 tsp. vanilla
- Powdered sugar



Cream butter and sugar. Add pecans. then flour. Add vanilla. Make into balls the size of hickory nuts. Place close together on a cookie sheet. (They will not raise). Bake 1 hour at 300°. While warm, roll in powdered sugar. Makes about 50 cookies. One cookie sheet will hold them all.

## Spicy Pepparkakor

*A Swedish Ginger Cookie*

### INGREDIENTS

- 1 cup butter
- 1½ cups sugar
- 1 Tbsp. light molasses
- 1 egg
- 3 cups sifted flour, lightly spooned into measuring cup
- 2 tsps. baking soda
- 3 tsps. cinnamon
- 1 tsp. cloves
- 2 tsps. ginger

### DIRECTIONS

1. Cream butter and sugar, blend in molasses and egg. Add dry ingredients, gradually adding the last cup of flour. Mix *thoroughly*.
2. Roll out thin, about 1/8", and cut into desired shapes. Bake at 400° for 5 to 8 minutes.

*Note:* If necessary, add a teaspoon of milk to mixture after last cup of flour. A heart-shaped cutter is a traditional Swedish shape for this cookie.

