

CHOCOLATE NUT DROPS

Ingredients

For cookies:

1/2 cup shortening
3 squares (3 oz) chocolate
 melted
2 eggs
1/2 tsp vanilla extract
1 2/3 cups flour (Robin Hood)
1/2 tsp baking soda
1/4 tsp salt
1/2 cup milk
1 cup chopped nuts
1 cup brown sugar

For chocolate icing::

1/4 cup unsweetened cocoa
2 Tbsps. melted butter
2 Tbsps. light cream
1 tsp vanilla extract
1/8 tsp salt
1 1/2 cups sifted powdered
 sugar

Directions

1. Cream sugar, shortening, chocolate, eggs, and vanilla. Measure flour onto square of waxed paper. Add soda and salt to flour and stir to blend. Add dry ingredients, alternately with milk, to creamed mixture. Stir in nuts.
2. Drop by teaspoonful onto greased baking sheet.
3. Bake at 350 degrees for 12 to 15 minutes.
4. Blend cocoa and butter. Add remaining ingredients. Mix well.
5. Frost cookies with chocolate icing while warm

Makes 5 to 6 dozen