



# Butter Balls

**3/4 cup butter, softened**  
**1 cup brown sugar, packed**  
**1 egg**  
**1 teaspoon vanilla extract**  
**3 cups all-purpose flour**  
**3/4 teaspoon baking powder**  
**1/2 cup finely chopped walnuts or pecans**  
**Powdered sugar**

Preheat oven to 400 degrees F. In large bowl, cream butter and brown sugar. Beat in egg and vanilla. Combine flour and baking powder; blend into butter mixture. Mix in nuts. Shape level tablespoonfuls of dough into balls; place on ungreased cookie sheets. Bake at 400 degrees for 7 to 11 minutes or until just starting to brown. Cool on cookie sheets for 2 to 3 minutes, then transfer to wire cooling racks. When cool, roll in powdered sugar. *Makes about 7 dozen.*

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# Carol's Brown Sugar Cookies

**2/3 cup shortening**  
**1-1/2 cups brown sugar, packed**  
**2 eggs**  
**2 tablespoons milk**  
**1 tablespoon grated orange rind**  
**2 cups all-purpose flour**  
**2 teaspoons baking powder**  
**1 teaspoon ground cinnamon**  
**1/2 teaspoon ground cloves**  
**1/4 teaspoon salt**  
**1 cup raisins**  
**1/2 cup chopped walnuts or pecans (optional)**

Preheat oven to 350 degrees F. In large bowl, cream shortening and sugar until light and fluffy. Beat in eggs, milk and orange rind. Sift flour, baking powder, cinnamon, cloves and salt together; mix into sugar mixture. Stir in raisins and nuts. Drop dough by teaspoonfuls on greased cookie sheets. Bake at 350 degrees for about 10 to 12 minutes. Cool on wire cooling racks. Store in airtight container. *Makes about 5 dozen.*

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*Appearing on previous page (from left):  
Carol's Brown Sugar Cookies (Pg. 19)  
Grandma Anne's Kolachky (Pg. 13)  
Chocolate Peppermint Kisses (Pg. 5)  
Peanut Clusters (Pg. 8)*