

Refrigerator Cookies

1 cup butter, softened
1/2 cup margarine, softened
1 cup granulated sugar
1 cup brown sugar, packed
3 eggs
1 tablespoon water
4 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
2 cups finely chopped almonds or walnuts

In large bowl, cream butter and margarine. Add granulated sugar and brown sugar gradually; cream thoroughly. Add eggs one at a time, beating well after each addition. Mix in water. Sift together flour, cinnamon and baking soda. Add flour mixture and nuts to butter mixture; mix well. Pack dough evenly into loaf pan lined with plastic wrap or waxed paper. Cover and chill overnight.

Preheat oven to 375 degrees F. Remove dough from pan; cut into thin slices. Cut each slice into small squares or rectangles. Place cookies on lightly greased or parchment-lined cookie sheets. Bake at 375 degrees for 8 to 10 minutes. Cool on wire cooling racks. *Makes about 6 dozen.*

Toffee Butter Cookies

1 cup butter, softened
1 cup brown sugar, packed
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 cup milk chocolate chips
1/4 cup chopped pecans

Preheat oven to 350 degrees F. In large bowl, cream butter and sugar. Mix in egg and vanilla; blend in flour. Spread on ungreased 15x10-inch jelly roll pan. Pierce dough liberally with fork to prevent large air bubbles from forming during baking. Bake at 350 degrees for 15 to 20 minutes or until lightly browned. Remove from oven; immediately sprinkle chocolate chips over top. After chips melt, spread evenly. Sprinkle with chopped pecans. Cool on wire cooling rack. Cut in squares. *Makes about 3 dozen.*