

Ruth Zimmerman's Thumb Print Cookies

¾ cup finely chopped nuts	1 egg, separated
¼ cup soft shortening	½ teaspoon vanilla
¼ cup soft butter	1 cup flour
¼ cup brown sugar	¼ teaspoon salt

Mix together shortening, butter, brown sugar, egg yolk and vanilla. Sift flour and salt together and stir into mixture. Roll into balls the size of a small walnut. Dip balls in 1 egg white that has been beaten with a fork, then roll in the finely chopped nuts. Place about 1 inch apart on greased baking sheet. Bake 5 minutes at 375°F. Remove from oven. Immediately press thumb gently in top of each cookie. Return to oven and bake about 8 minutes. Decorate indentation after cooling. Makes 2 dozen.

Original Nestle Toll House Cookies

2¼ cups all purpose flour	1 teaspoon vanilla extract
1 teaspoon baking soda	2 eggs
1 cup butter, softened	One 12 ounce package (2 cups) Nestle Toll House Semi-Sweet Chocolate Morsels
¾ cup sugar	
1 teaspoon salt	
¾ cup firmly packed brown sugar	1 cup chopped nuts (optional)

Preheat oven to 375°F. In small bowl, combine flour, baking soda and salt; set aside. In large bowl, combine butter, sugar, brown sugar and vanilla extract; beat until creamy. Beat in eggs. Gradually add flour mixture; mix well. Stir in Nestle Toll House Semi-Sweet Chocolate Morsels and nuts. Drop by rounded measuring teaspoonfuls onto ungreased cookie sheets. Bake at 375°F for 8-10 minutes. Makes 50 2" cookies.

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Beat 4 large eggs until thick and lemon colored. Gradually add 2 cups sugar. Beat together for 15 minutes.

Sift 3½ cups flour with 1 teaspoon baking powder and ¼ teaspoon salt. Gradually add to egg/butter mixture. Add about 1 teaspoon anise flavoring. Refrigerate overnight.

Roll small amounts on floured board to ¼" thick. Place on greased cookie sheet which has been sprinkled with anise seed. Let sit overnight. Bake at 325°F for 15 to 20 minutes.