

## PINEAPPLE COOKIES

*Can do ahead*

*Can freeze*

*Preparation Time: 20 minutes*

*Chilling Time: 60 minutes*

*Baking Time: 8-10 minutes*

*Yield: 5 dozen*

3½ cups all-purpose flour

1 teaspoon baking soda

½ teaspoon salt

¼ teaspoon ground nutmeg

1 cup vegetable shortening

1½ cups sugar

1 egg

1 (8¾ ounce) can crushed  
pineapple with juice

½ cup chopped walnuts

Sift flour, baking soda, salt and nutmeg onto wax paper. Cream shortening, sugar and egg with electric mixer until light and fluffy. Stir in pineapple. Gradually blend in sifted ingredients. Mix in nuts. Chill at least one hour.

Preheat oven to 400°. Lightly grease a cookie sheet. Drop rounded teaspoonfuls of dough about 2 inches apart on baking sheet. Bake 8-10 minutes. Cool slightly before removing to wire cooling rack.

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*I call these "Christmas" cookies  
because I only make them at  
Christmas time.*

*Sandra Wilson*