

Here's what's cookin' Turtle Cookies Serves 2 1/2 doz

Recipe from the kitchen of Mom

Bake @ 350° for 10-12 min

Sift: 1 1/2 c flour, 1/4 t soda,  
1/4 t salt

Cream: 1/2 c butter, add gradually

1/2 c firmly packed brown sugar  
Creaming well. add. 1 egg &

1 egg yolk; beat well (reserve white)

Blend in: 1/2 t vanilla, 1/8 t maple flavoring

(if desired) add: dry ingredients gradually &

mix thoroughly. (Dough will be soft - chill if  
desired.) Arrange: Split pear halves



in groups of 3 or 5 on greased baked sheets  
to resemble head & legs of turtle. Mold:  
dough into balls, dip bottoms, into unbeaten  
egg white & press lightly onto nuts. use a  
rounded teas. of dough for each. Bake - do  
not overbake. cool & frost tops generously.  
Chocolate frosting: combine 2 sq. (2  $\frac{3}{4}$ )  
chocolate or 1 2C semi-sweet choc. pieces,  $\frac{1}{4}$ C  
milk & 1 T butter in top of double boiler.  
Heat until choc. melts. blend until smooth  
remove from heat, add 1C sifted conf. sugar.  
Beat until smooth & of desired consistency.