

Barley Nut Puffs

1 stick (1/2 cup) of Butter, softened and beaten.

Blend in

2 TBS of Sugar

1 tsp of Vanilla or Almond Extract

Dash of Salt (optional)

Mix separately

1 cup of Greenwillow Grains Barley Flour with

1 cup of Nuts, finely chopped.

Combine with Butter Mixture

Roll into balls and bake at 350 degrees for approximately 20 minutes until bottom edge is Golden Brown. Cool and roll cookies in Powdered Sugar.

