

## **Greenwillow Nut Cookies**

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

*Blend in*

1/2 cup of Powdered Sugar

1 tsp of Vanilla (or 1/2 Almond and 1/2 Vanilla)

Dash of Salt (optional)

*Mix*

1 cup of Greenwillow Grains Pastry Flour with

1 cup of Nuts, finely chopped.

*Combine with Butter Mixture*

*Roll into balls and bake at 350 degrees for 8 to 10 minutes until bottom edge is Golden Brown. This recipe can easily be multiplied.*

