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Gift Cards, Prints & Recipes

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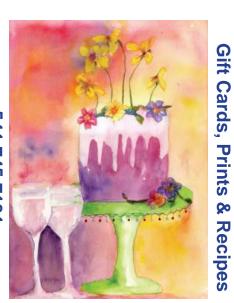
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Greek Cookies

These cookies are simple to make and if they last that long will keep several weeks in a tightly closed tin or plastic container. Preheat Oven to 325 degrees

½ cup sugar

2 sticks butter

2 cups flour

1 Tablespoon baking powder

1 Tablespoon vanilla extract, rum flavoring, or rum

1 cup toasted and finely chopped almonds, pecans or hazelnuts

1 cup confectioner's sugar

Beat sugar and butter together until light and fluffy, add vanilla extract. Sift together flour and baking powder. Combine with sugar/butter mixture. Slowly add nuts. The batter will be very stiff. Roll a tablespoon of cookie dough into a crescent shape, or small ball if you prefer. Line a cookie sheet with parchment paper and place cookies on sheet. Bake 10-15 minutes until lightly browned. While the cookies are still warm roll in confectioner's sugar.

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