



BETHEL BAKERY CALIFORNIA NUGGETS



**JOHN WALSH, OWNER
BETHEL BAKERY**

**3 1/3 c. Brown Sugar
2 c. All Vegetable
Shortening
1 tsp. Salt
1 tsp. Baking Soda
1 Whole Egg and 1 Yolk of
Another**

**3 2/3 c. Cake Flour
2 c. Walnut Pieces
1 c. Candied Red Cherries,
chopped
1 tsp. Vanilla**

Mix Brown Sugar, Shortening, Salt and Baking Soda. Blend well but do not over mix. Blend in Whole Eggs. Add Cake Flour and mix until smooth. Fold Walnuts, Glazed Chopped Cherries and Vanilla. Remove from Mixer. The Cookie Dough will be stiff. Line a 7 x 11 pan (approximately 1 1/2 inches deep) with Wax Paper. Press the Dough into the lined Pan. You could use a Rolling Pin to even out the Dough. Freeze the Dough overnight.

The next day, pull the Pan out of the Freezer for 15 minutes. Then lightly dust your Counter or Cutting Board with Granulated Sugar and invert Dough onto it. Remove the Wax Paper that is now on top of the Dough. Dust the top of the Dough with Granulated Sugar. Cut Dough into 3 equal strips, then cut each strip into 16 Cookies.

Bake at 350 - until lightly golden on the edges. The Cookies will spread very little in the Oven. Makes 4 dozen. Raw Cookie Dough can be frozen in the pan and pulled out to thaw briefly before cutting and baking a smaller amount, as needed.

This is an Ice Box Cookie Recipe and Year-Round Customer Favorite.