

Elfie Visits Minnesota



Walnut Shortbread Cookies

Buttery Golden Shortbread with lots of crunchy walnuts

2 cups sifted all-purpose flour
1/4 teaspoon baking powder
1 cup unsalted butter
1/2 cup sifted powdered sugar
1/2 cup finely chopped walnuts
Topping: Walnut halves

- Stir flour with baking powder.
- In a mixing bowl, mix butter with sugar until light and fluffy. Gradually blend in flour mixture.
- Stir in finely chopped walnuts.; cover; chill for 1 hour or able to roll into dough.
- Roll out on lightly floured board to 1/4 inch thickness. Cut into desired shapes.
- Place on ungreased or parchment paper lined cookie sheets.
- Press a walnut half in the center of the cookie; press down lightly.
- Bake at 300 degrees F. for about 20 minutes until edges are very lightly browned. Cool on wire racks. Yield: about 2-1/2 dozen cookies (depending on the cutter used)

Recipe from Diamond Walnuts recipe from 1970's magazine

About the Recipe: This shortbread is buttery rich and filled with finely crushed walnuts. They are easy to make and only have a few ingredients. Shortbread cookies make beautiful holiday gifts or serve them at your holiday parties. Add your own creative touch by using a cookie cutter to create a new shaped cookie.

+++++

That Magic Midwest

Not many places do winter better than Minnesota. They celebrate the snowy season like true Midwesterners, with ice mazes, snow sculptures, sledding hills, delicious holiday cookies, and lively winter festivals. I couldn't resist taking a peek at St. Paul's excited community as they prepared for the upcoming Winter Carnival. Then, I tiptoed over to Grandpa's house to see what he was baking up for the holidays.

As I squeezed between the mountains of old cookbooks piled on his table, I spotted him; smiling and laughing while he mixed just a few simple ingredients. He rolled out the dough with a flourish, topped each cookie with a perfect walnut half, and slid them into the oven to bake until golden brown. The kitchen filled with the warm, buttery aroma that made my elf nose twitch with delight. When he pulled them out, Grandpa beamed at his fresh-baked holiday treats and shouted, "Oh, yes! A little shortbread makes everything in life better!" I giggled from my hiding spot because I knew Santa would wholeheartedly agree.

.....