

Aunt Betty's Nut Cookies

(Vitek Family)

Oven: 350°

Crust

Cream together:

1 cup butter

1/2 cup sugar

Add: 1 egg yolk

1/2 teaspoon salt

Add gradually and mix well:

2 1/2 cups sifted flour

Turn crust into a greased cookie sheet or jelly roll pan, pressing evenly.

Bake in a pre-heated 350° oven for 10-15 minutes until crust is cooked by not browned.

Cool Slightly.

Filling

3/4 red jelly (we like red currant the best, but raspberry or any other will work)

Spread jelly in a thin layer over the still-warm crust.

Topping

4 egg whites

3/4 cup sugar

1 teaspoon lemon extract

3/4 cup ground or finely chopped walnuts (divided)

Beat egg whites until soft peaks form.

Gradually add sugar and continue beating until stiff peaks form.

Fold in lemon extract and most of the ground walnuts, reserving 1/8 cup for garnish.

Spread meringue over jelly & sprinkle with reserved nuts.

Bake at 350° for 30 minutes, until meringue is crisp and lightly browned.

Cool cookies, then cut into squares.

Store in a tightly sealed container.