

Christmas Meltaways

1 cup sugar

1 cup butter

1 egg

2 cups flour

Separate egg, cream butter and sugar. Add yolk to creamed butter and sugar. Add flour a little bit at a time. Spread mixture into a greased 9x15 cookie sheet. Beat egg white and brush across top of cookies. Sprinkle with chopped walnuts and/or colored sprinkles. Bake at 375 for 10-15 minutes. Cut into small 1-1 ½ inch squares.

Notes from the baker:

A co-worker of my Mom's, Irene Chase, shared this recipe with her in the early seventies. It has been a staple of our holiday cookie selection ever since.

These are a great choice for a cookie exchange because a single batch makes so many cookies.

If you don't care for nuts or are allergic, you can omit them. One year, I melted chocolate, dipped a fork into it and scattered it over the top of the cookies. My Mom felt this was heresy, but I thought it was delicious.

Carefully watch the cooking time and begin checking on the cookies at about 10 minutes. The cookies are done when the edges are a golden brown.