

Christmas Wreaths

- 1 cup soft shortening
- ½ cup brown sugar
- 2 eggs (separated)
- 2 cups sifted flour
- ½ teaspoon salt
- 2 cups chopped nuts or cocoanut
- ½ cup raspberry or strawberry jam

Cream shortening and sugar. Add egg yolks, flour, salt. Mix well. Shape 1-inch balls, drop into unbeaten egg whites, then in chopped nuts. Place 1-inch apart on a greased cookie sheet. Make a slight depression in center of each cookie. Bake 375° for 5 minutes. Then press center again. Bake 10 minutes longer. Cool slightly. Remove from sheet, fill center with jam. Makes 3 dozen.

Jackie Babins- Favorite Recipes: Tonawandas Grandmothers' Club #93