

Grandma's Butterscotch Icebox Cookies

2 cups of brown sugar
1 cup of softened Butter or Shortening (your choice)
2 large eggs
2 teaspoons of vanilla
1 cup chopped nuts
3 ½ cups of all purpose flour (do not use self rising!)
3 teaspoons of baking powder
Dash of salt

Cream sugar and butter/or shortening till fluffy.
Add eggs and vanilla and mix well.
Dredge the nuts in part of the flour and set aside.
Add sifted dry ingredients to the sugar and shortening mixture and mix well.
Add the coated nuts and mix well.
Mold into 2 well-shaped rolls, wrap in plastic wrap and refrigerate overnight.

Slice and bake at 400 degrees for 5-8 minutes.