

St. Lawrence Wairys
Favorite Recipes

Butterscotch Cookies

$\frac{1}{2}$ cup butter	1 teaspoon soda
1 $\frac{1}{2}$ cups brown sugar	$\frac{1}{2}$ teaspoon salt
2 eggs	$\frac{2}{3}$ cup nuts
2 $\frac{1}{2}$ cups flour	1 cup sour cream
$\frac{1}{2}$ teaspoon baking powder	1 teaspoon vanilla

Cream butter and sugar together. Add eggs one at a time beating well after each addition. Sift dry ingredients together and add to first mixture alternately with sour cream. Add nuts and vanilla. Chill in refrigerator until firm. Drop by teaspoons on greased cookie sheet 2 inches apart. Bake at 400° for 10 to 15 minutes. If desired, when cool frost with powdered sugar frosting. Makes 40.