

KIDS 12 & UNDER COOKING CONTEST

Open To Children 12 Years & Younger:

Prize Money: 1st: \$25.00; 2nd \$15.00; 3rd \$10.00

Bring In 6 Bars on a Plate

THIMBLE COOKIES

Ingredients

- ½ Cup Butter
- ¼ Cup of Brown Sugar
- 1 Egg Yolk
- 1 Teaspoon Vanilla
- 1 Cup All Purpose Flour
- 1 Egg White
- ¾ Cup Chopped Walnuts
- ½ Cup Jam or Jelly

Directions:

Preheat Oven to 350 Degrees

Cream Butter, Gradually add sugar and continue beating until fluffy.

Add Egg yolk and Beat well.

Stir In vanilla, Add Flour and Stir Until Combines.

Roll Mixture Into balls the Size of a Walnut.

Roll Balls in Unbeaten Egg Whites, Then in Chopped Walnuts.

Make a Dint in the top of the cookies and place on a greased cookie sheet, and bake 5 minutes.

Remove and redint the tops of the cookies. Then continue baking until done - Another 5 to 10 Minutes. They should be s lightly brown.

Fill the dint with a teaspoon of Jam or Jelly while they're hot and remove to a rack or plate to cool

**CONTEST WILL BE HELD ON FRIDAY JULY 1ST AT 1:15PM
IN THE EXHIBIT HALL**