

## Welsh Cookies

From the kitchen of Lois Klase (ca. 1953)

I believe this came from Hazleton, Pa., our original home.

2 ¼ c. sugar

4 c. flour

3 tsp. baking powder

1 tsp. nutmeg

1c. butter & lard

2 eggs – add milk to make 1 cup

1c. Zante currants (small raisins are OK)

Sift dry ingredients and cut in shortening.

Add milk, eggs and currants.

Add more flour to make dough stiff enough to roll.

Roll, cut and fry on griddle – roll very thin: 1/8-3/16"

Moderate- Low heat

(dry electric frying pan - 350 degrees – 5 min. per side)

Yield: about 100 2 1/2" diameter cookies.

Try to make these a couple of weeks in advance, they improve with time.