

Welsh Cookies Recipe

From the kitchen of Lois Klase (ca. 1953)

I believe this came from Hazleton, Pa.

2 ¼ c. sugar 1c. butter & lard
4 c. flour 1c. Zante currants (small raisins are OK)
3 tsp. baking powder 1 tsp. nutmeg
2 eggs – add milk to make 1 cup

Sift dry ingredients and cut in shortening.

Add milk, eggs and currants. Add more

Flour to make it stiff enough to roll.

Roll, cut and fry on griddle – roll very thin

Mod. Low heat

(Electric frying pan - 350 degrees – 4 min. per side)

Makes 100 cookies