



## Judith R. Hendricks

**Bread Alone**  
**ISBN13: 9780060084400**

One of my favorite recipes is:

### **Ellen's Cornmeal Cookies**

3/4 cup butter  
1 cup packed brown sugar  
1 egg  
1 tsp vanilla  
1 & 1/4 cups all-purpose flour  
1 cup yellow cornmeal  
1 & 1/2 tsp baking powder  
1/2 tsp salt  
3/4 cup toasted pine nuts  
or 1 cup chopped toasted walnuts

With electric mixer on medium/high speed, beat butter and sugar together till fluffy. Add egg and vanilla; beat well. In separate bowl, stir together flour, cornmeal, baking powder and salt. Add to sugar mixture and beat until thoroughly combined. Stir in nuts. Shape into three 12 inch-logs, wrap in plastic wrap and chill until firm — several hours or overnight.

Cut in 1/4-inch slices, place on ungreased cookie sheet and bake at 375 degrees F for about 8 minutes or till golden brown. Remove and cool on wire rack. Makes 6-8 dozen. Great with hot tea or a glass of wine.

Enjoy!