JELLY DIAGONALS

DAVETTE SANBORN, FRIEND OF BOB AND JACQUIE HENRY

HISTORY:

Davette and Grant Sanborn lived in the downstairs apartment of the house next door to Jacquie & Bob during the period when J&B owned the house. Their children were great friends with our children. These cookies have always been s special favorite of Kristin Henry

INGREDIENTS:

1 1/2 c. softened butter

1 cup sugar

1 1/2 tsp. vanilla

3/4 tsp. salt

3 cup flour

3 eggs, separated

1 ½ cups finely chopped walnuts or pecans

Red current jelly or seedless raspberry jam or strawberry jam

1 ½ cups confectioners sugar

1 ½ tsp. almond extract

2-4 tsp. milk

DIRECTIONS:

1. Cream butter, granulated sugar, vanilla, and salt until fluffy.

2. Add egg yolks and blend well

3. Gradually stir in flour until blended.

4. Knead well for 3 to 5 minutes.

5. Wrap dough in waxed paper and chill for an hour or so

6. Divide dough into 12 parts.

7. On lightly floured surface, with hands, roll into 8-inch ropes.

8. Brush with slightly beaten egg whites and roll in chopped nuts.

9. Place 2 inches apart on greased cookie sheet

10. With finger make 1/2-inch depression down center of each rope.

11. Fill depressions with jam.

12. Bake at 350 degrees for 15 minutes.

13. Cool on cookie sheet.

14. Blend confectioners sugar, almond, and milk into glaze.

15. Drizzle on cookies.

16. When icing is set, cut on diagonal into 1-inch cookies.