

Wisconsin Historical Society

PRESS

## THE FLAVOR OF WISCONSIN RECIPE Hickory Nut Cookies

## **INGREDIENTS:**

- l cup lard l tsp. baking soda
- l cup sugar l cup boiling water
- l cup molasses 5 cups flour
- l egg l tsp. salt

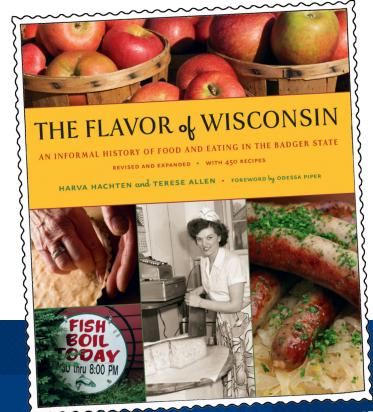
## **DIRECTIONS:**

- 1 Cream lard and sugar together.
- 2 Beat in molasses and egg.
- 3 Dissolve baking soda in boiling water and add alternately with flour and salt.
- Drop by teaspoons on greased baking sheet, allowing room to spread.
  - Bake at 400 degrees for about 10 minutes.



Join the Wisconsin Historical Society's celebration of flavors that connect us to our diverse heritage in the most delicious way.

Learn more at **wisconsinhistory.org/flavor** 



THE FLAVOR OF WISCONSIN COVER ART