



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Moist Pineapple Cookies

Very moist and tasty cookie, I got this recipe from a US Navy Cook that was stationed in California in 1973. His name was Richard McKay. He would make these cookies for all the men that came to eat in his galley! I was friends with his wife Becky. If you like pineapple, you are going to LOVE these yummy cookies!!

1 cup of Crisco Shortening
1 ½ cups of granulated sugar
1 egg
1-9 ounce can of crushed pineapple, undrained
3 ½ cups of all purpose flour
1 teaspoon of baking soda
½ teaspoon of salt
¼ teaspoon of nutmeg
½ cup of finely chopped walnuts (optional)

Beat the shortening and sugar together and add the egg. Beat till creamy and well mixed. Next stir in the pineapple, juice and all. Mix together well.

In separate bowl, sift together the flour, soda, salt, and nutmeg, then add to the creamed mixture, mixing all together well. If you chose to put nuts in the cookies then fold them in now.

Chill dough for 1 hour. Drop by teaspoonfuls on a greased cookie sheet.

Bake at 350 degrees for 8-10 minutes being careful not to overbake!

Store in an airtight container

Makes about 4 dozen