



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Pineapple Cookies

- 1 cup of Crisco Shortening
- 1 ½ cups of granulated sugar
- 1 egg
- 1 cup of Crushed pineapple with its juice (a 9 ounce can)
- 3 ½ cups of flour
- 1 teaspoon of soda
- ½ teaspoon salt
- ¼ teaspoon nutmeg
- ½ cup of chopped walnuts (optional)

In mixing bowl with an electric mixer, mix together the shortening and sugar.

Add the egg and mix well.

Stir in the pineapple, mixing well.

Sift together the flour, soda, salt and nutmeg and then add to the moist mixture. Mix well with your wooden spoon. Add the nuts if you choose to add them and then cover your bowl and refrigerate for at least 1 hour.

Take out of fridge and drop by teaspoonfuls onto a greased cookie sheet.

Bake at 400 degrees for 8-10 minutes.

Makes about 3 to 4 dozen