



These were on the top five favorites list of my Mom. They are a bit fussy in getting them rolled around the thick handle of a wooden spoon, but really easy to make otherwise. They store well, can be stuffed with filling if you wish, and a festive ribbon wrapped around them for gift giving or place mat markers.

French Lace Cookies  
By Anne Hudson

Ingredients:

- 1 cup flour
- 1 cup finely chopped nuts
- 1/2 cup light corn syrup
- 1/2 cup shortening (I used butter)
- 2/3 cup dark brown sugar

Preheat oven to 375 degrees. Blend well the flour and finely chopped nuts. In a medium sized sauce pan, bring the corn syrup, shortening, and sugar to a boil. Remove from the heat and stir in the flour-nut mixture. Drop by teaspoons on a lightly greased or Silpat covered baking sheet. They should be spaced at least 3" apart as they spread a lot. Bake for 5-6 minutes. Allow them to cool until warm and roll into cylindrical shape - a thick handled wooden spoon will do, for example.