



Italian Meatball Cookies

Ingredients:

Cookies:

1 cup Crisco
1 ½ cup sugar
3 eggs
1 cup milk
1 tsp vanilla
5 cups flour
5 tsp baking powder
1 tsp cinnamon
1 tsp cloves (optional)
1 tsp nutmeg (optional)
¾ cup baking cocoa
1 cup chopped nuts
1 cup chocolate chips

Glaze:

2 cups powdered sugar
1 tsp vanilla
2 TB butter
3-4 TB milk

Cream Crisco, sugar and eggs.

Add milk and vanilla, gradually.

Sift dry ingredients and spices. Add to creamed mixture and mix thoroughly.

Add nuts and chocolate chips. Refrigerate 4 hours.

Roll into balls and place on cookie sheet.

Bake at 375 for 7-15 minutes depending on size of cookies.

Glaze while still warm. Makes dozens of cookies!