Cottonwood House Hearth

Half Way Cookies

1 cup sugar
1 cup shortening
2 egg yolks (reserve whites)
1 Tbsp water
½ tsp baking soda
½ tsp salt
¾ tsp baking powder
1 tsp vanilla
2 cups flour

Topping

1 pkg. butterscotch or chocolate chips
2 reserved egg whites
½ tsp vanilla
1 cup brown sugar
1 cup chopped nuts

Cream sugar and shortening. Beat egg yolks and add water and vanilla. Add to sugar mixture. Sift together flour, baking soda, salt and baking powder; add to the other mixture. Put into a large greased oblong cake pan. Sprinkle with one package of butterscotch or chocolate chips, pressing them a little into the dough.

Beat reserved egg whites until stiff. Fold in ½ tsp vanilla, brown sugar and chopped nuts. Spread over top. Bake at 375°F for 30 minutes.

Makes 5–6 dozen.

1894 COTTONWOOD HOUSE