

## ***ENGLISH TOFFEE COOKIES***

- 1 Cup Sugar
- 1 Cup Butter
- 1 Egg Yolk
- 2 Tablespoons Vanilla
- 2 Cups Flour
- 1 Cup Chopped Nuts

Cream butter and sugar. Add egg yolk, 1/2 cup nuts, flour and vanilla. Press into large cookie sheet with hands. Spread unbeaten egg white on top with pastry brush or hand. Spread remaining nuts on top.

Bake in 300 degree oven for 45 minutes. Cut into squares at once.

Do not beat egg white before spreading. (Do not need all of the egg white).