DIAMOND WALNUTS. AMERICA'S NO.1 COOKIE NUT.
MAPLE WALNUT ACORNS

A gem of a cookie, acorn shaped and chocolate dipped at one end.

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<th>tablespoon</th>
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DIAMOND Walnuts
1/2 cup butter
3/4 cup brown sugar, packed
1 egg yolk
1/4 teaspoon maple extract

Chop walnuts fine; set aside. Cream butter, brown sugar, egg yolk and maple extract together well. Resift flour with baking powder and salt. Stir about half into creamed mixture. Add milk, and remaining flour, mixing to a moderately stiff dough. Chill dough, if necessary, for easier handling. Blend in 1/2 cup walnuts. Roll to about 1/8-in. thickness on lightly floured board, and cut with 2 1/4-in. round or oval cutter, and place on lightly greased baking sheets. Bake at 350° F., 10-12 min., just until edges brown lightly. Cool on wire racks. When cool, melt chocolate over hot water in measuring cup. Holding cookie by one end, dip in chocolate to coat 1/3 of the way up, scraping off excess on edge of pan. Set on waxed paper, and sprinkle chocolate with remaining walnuts. Let stand in cool place until set. Makes about 4 dozen small cookies.

NAPOLEON BROWNIES

Three-layered version of an old time favorite—the richest brownie we’ve tasted!

<table>
<thead>
<tr>
<th>1 cup</th>
<th>1/2 cup sifted cake flour</th>
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<tr>
<td>DIAMOND Walnuts</td>
<td>Butter Cream Frosting</td>
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<tr>
<td>1/2 cup shortening</td>
<td>3 1-ounce squares semi-sweet chocolate (or 1/2 cup semi-sweet chocolate pieces)</td>
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<tr>
<td>2 1-ounce squares unsweetened chocolate</td>
<td>2 teaspoons shortening</td>
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<tr>
<td>2 eggs</td>
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<tr>
<td>1 cup granulated sugar</td>
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<tr>
<td>1 teaspoon vanilla</td>
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<td>1/4 teaspoon salt</td>
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Chop walnuts coarsely; set aside. Melt 1/2 cup shortening and unsweetened chocolate together over hot water. Beat eggs with sugar, vanilla and salt until light. Beat in chocolate mixture. Blend in flour, then walnuts. Turn into greased 8-in. square pan. Bake at 350° F. 20-25 min., until just cooked through. Center will be slightly soft, do not overbake. Cool. Remove from pan and spread top with Butter Cream Frosting. When frosting is set, melt semi-sweet chocolate with remaining 2 teaspoons shortening over hot water. Cool to room temperature, then spread over frosting. Let stand until set. Cut into 36 petit four-size squares or 24 bars.

Butter Cream Frosting: Blend together 2 tablespoons soft butter, 2 cups sifted powdered sugar, 4 teaspoons light cream. Flavor with 1/4 teaspoon vanilla or 4-5 drops peppermint flavoring. With peppermint, tint frosting with 1-2 drops pink food coloring.

Note: Walnut halves or large pieces may be arranged on chocolate before it sets, so each square has a walnut piece on top.

You get the best results when you start with the freshest ingredients. Only crisp, sweet walnut kernels are good enough for your homemade cookies. Buy DIAMOND Walnuts. And you know they’ll be fresh.

DIAMOND Walnuts come already shelled and ready for you to use in vacuum cans and clear bags. Or you can buy them in-the-shell for decorating in 1 or 2 lb. bags.
**FRUITEK BAR**

The favorite rich holiday cake becomes a new, simple way.

**FRUITCAKE BARS**

The trick is in the shaping of these delicate, new, simple way.

**WALNUT POWDER PUFFS**

Light as a feather, these creamy, sugary, super delicious cookie.

**WALNUT FRUIT CHUBBIES**

Pretty as a picture, and delicious too!

**WALNUT PINWHEELS**

Creamy, sugar, egg and lemon together. Peels 2 tablespoons cream cheese, 1 egg and 1/2 cup sugar together. Make 12 small cookies. Makes about 2 dozen small cookies.

**WALNUT CREAM CHEESE RICHES**

Cream cheese, butter, egg yolks and vanilla together.

**WALNUT PINWHEELS**

Cream cheese, sugar, egg and lemon together.

**OREGEO WALNUT MINI-BALLS**

Sweet as bonbons, they need no baking at all.

**WALNUT FRUIT CHUBBIES**

Cream shortening, sugar, egg, lemon and mix well for filling. Roll half of chilled dough at a time on lightly floured board to 9 x 12-in. rectangle, and cut into 3-in. squares. Place teaspoonful of filling on center of each. Make 12 small cookies. Makes about 21/2 dozen large cookies.

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WALNUT LINZER BARS
A fancy dessert treat, filled with jam and criss-crossed with a lattice design.

1 cup Diamond Walnuts
3/4 cup butter
1/2 cup granulated sugar
1 egg
1/2 teaspoon grated lemon peel
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/8 teaspoon cloves
2 cups sifted all-purpose flour
1 cup raspberry or apricot jam

Chop or grind walnuts very fine; set aside. Cream butter with sugar, egg, lemon peel, salt and spices. Blend in flour and walnuts. Set aside about 1/4 of dough for lattice top. Pat remaining dough into bottom and about 1/2-inch up sides of greased 9-inch square pan. Spread with jam. Make pencil-shaped strips of remaining dough, rolling against floured board with palms of hands. Arrange in lattice over top, ends pressed against dough on sides. Bake at 325° F. about 45 minutes, until lightly browned. Cool in pan, then cut into bars. Makes 2 dozen small bars.

WALNUT OAT CRISPS
A cookie jar favorite, this special version of the oatmeal cookie is easy to prepare.

1 1/4 cups Diamond Walnuts
1/2 cup butter
1 cup brown sugar, packed
1 egg
1 1/2 teaspoons grated orange peel
1 1/2 teaspoons whole wheat flour
1/2 teaspoon salt
1/2 teaspoon soda
1/4 teaspoon cinnamon
1 1/3 cups uncooked quick cooking oats

Chop walnuts; set aside. Cream butter, sugar, egg and orange peel together. Stir whole wheat flour, salt, soda and cinnamon together; blend into creamed mixture. Stir in oats and 3/4 cup walnuts. Shape into 1-inch balls, and place on lightly greased baking sheets. Flatten with bottom of glass dipped into sugar, and sprinkle with remaining 1/2 cup walnuts. Bake at 350° F. about 10 minutes. Cool slightly, then remove to wire racks to cool completely before storing. Makes about 5 dozen 2-inch rounds.