

MANHATTANS (slender nut cookies)



8 oz. block cream cheese

1 $\frac{1}{2}$ cups sugar

4 sticks butter (2 cups)

6 cups All Purpose flour

1 tsp baking powder

1 tsp Cookie Nip

3 cups pecans

Chop, salt, and toast pecans. (approx. 5 min...325°) Allow to cool completely. If you toast more than needed for this recipe, store in a Ziploc bag in the freezer.

Mix cream cheese, butter, and sugar until smooth. Add flour until well blended. Add (cooled) toasted nuts. Mix well. If dough sticks to edge of the mixing bowl, add extra flour by tablespoonful until it pulls away. Take about a softball size portion of the cookie dough, roll it into a log. Place the log parallel to the rolling sticks between the two pieces of parchment paper. Roll the dough putting pressure on the sticks. Remove the top layer of parchment, cut away dough on edges to make a long, thin rectangle. Make cuts across the rectangle to create finger size slices (about $\frac{1}{2}$ - in. wide by 4 in. long). Fold edges of the bottom layer of parchment over the prepared dough and place on a cookie sheet to freeze. Place all sleeves of cookies in the freezer and take out and bake the number you need. Take out of freezer, break apart, and bake at 325° until edges begin to turn brown. (18-20 minutes)

ICING

5 cups sifted confectioner's sugar

1 tablespoons corn syrup

1 teaspoon cookie nip

1/3 cup Salt water

Mix first three ingredients. Dissolve 1 tsp salt into 2 cups warm water. Add salt water and mix until frosting is the consistency of toothpaste. Add food coloring of your choice. Load into pastry bag with #7 piping tip. Pipe in a zig zag stream onto cooled cookies. Let dry completely if stacking.