

Lacy Cookie Rolls



2/3 cup packed C&H Golden Brown Sugar

1/2 cup (1 stick) butter

1/2 cup corn syrup

1 cup all-purpose flour

1 cup minced nuts

Preheat oven to 325° F. Grease cookie sheet. In top of double boiler over hot water, combine C&H Brown Sugar, butter and corn syrup. Heat until butter melts. Stir in flour and nuts. Keep batter warm over hot water while working. Drop by teaspoons onto cookie sheet, leaving 2 inches apart. Bake 10 to 12 minutes, one sheet at a time. Cool 2 minutes. Loosen cookies one at a time and roll around handle of wooden spoon until firm.

Makes 4 dozen.

HINT: If cookies become too firm to shape, return to oven for several seconds to soften.