



*Top Secret Recipes*  
version of  
**Nabisco**  
**Nilla Wafers**

Here's a simple recipe. It's a kitchen clone of those tasty, tan, poker chip-like cookies from Nabisco. The real things come about 100 to a box and really fly when whipped into the air with a little flick of the wrist and forearm. They also skip nicely across the lake on a boring fishing trip. Next week we'll springboard, and vary this recipe only slightly to create a clone for a different aerodynamic cookie from another manufacturer.

1/2 cup powdered sugar  
1/3 cup sugar  
1/3 cup shortening  
1 egg  
1 teaspoon vanilla  
1/8 teaspoon salt  
1 1/2 cups cake flour  
1 1/2 teaspoons baking powder  
1 tablespoon water

1. Preheat oven to 325 degrees.
  2. Cream together sugars, shortening, egg, vanilla, and salt in a large bowl.
  3. Add the the flour and baking powder. Add 1 tablespoon of water and continue mixing until dough forms a ball.
  4. Roll dough into 3/4-inch balls and flatten slightly onto a lightly greased cookie sheet. Bake for 15-18 minutes or until cookies are light brown.
- (<http://www.topsecretrecipes.com>)  
Makes 50-56 cookies.

Copyright 1998© Top Secret Recipes, Inc. All Rights Reserved

[Back to Menu](#)

Please do not distribute, publish or display this recipe without permission.  
It is a violation of the copyright.