

From the kitchen of R.L. Smith
and
Unbelievably Good Cookies™

ROCKS

COOKIES:

1 ½ Cups	Light brown sugar
2/3 cup	Butter
2	Eggs
1 ½ tsp.	Ground cinnamon
½ tsp.	Ground cloves
1 tsp.	Baking soda
2 ½ cups	Flour
1 ½ cups	Chopped nuts (pecans)
1 cup	Chopped dates
1 tsp.	Vanilla

Mix all ingredients together in a mixing bowl (If dough seems bit dry, add a small amount of water until desired dough consistency is reached). Drop heaping tablespoon-fuls onto ungreased cookie sheet.

Bake at **350°** for 12 minutes.

Decorate with glaze if desired. (You should glaze them..it really adds to the cookie)

GLAZE: (optional)

2	Egg whites (or 2 tbs. meringue powder plus 4 tbs warm water)
2 ¼ cups	Sifted, powdered confectioner's sugar

Lightly beat 2 egg whites/(or meringue powder & water) . Stir in 2 cups of sifted powdered confectioner's sugar until smooth. Gradually stir in enough of remaining 1/4 cup of confectioner's sugar to make a smooth glaze that is spreadable, but not runny. It should be opaque and have a flowing consistency but be too thin to hold ridges when spread.