

# Orange Slice Cookies

Family Recipe by Janette Stuart - 2020



**WISHING YOU AND YOUR FAMILY  
A HAPPY HOLIDAY  
AND A HAPPY NEW YEAR**

Prepare orange slice candies as directed below (this will take the most time, put on some Christmas Carols or other favorite tunes or enjoy a conversation with a loved one.)

Grease and flour a 9 x 13 baking dish

Preheat oven to 325 degrees

## Ingredients

4 large eggs – well beaten

1 lb. brown sugar, well packed

2 cups flour

1 teas baking powder

¼ teas salt

1 pound orange slice candies (diced to ¼ inch squares, dust in flour, use flour dusted kitchen shears or knife) see photo

½ pound chopped dates

1 cup chopped walnuts



Mix together all ingredients. Batter will be very stiff. Spoon into prepared pan, spread evenly and bake at 325 degrees for about 40 minutes until batter is golden brown and tests done in the middle with a toothpick or knife. Remove from oven. Cool in pan for about 15 minutes, cut into squares, remove from pan and store in air-tight container. Enjoy.



*Angel*  *Angles*  
with janette stuart

