

**DIAMOND<sup>®</sup> WALNUTS.  
AMERICA'S NO.1 COOKIE NUT.**



## MAPLE WALNUT ACORNS

*A gem of a cookie, acorn shaped and chocolate dipped at one end.*

¾ cup	1½ cups sifted
DIAMOND Walnuts	all-purpose flour
½ cup butter	1 teaspoon baking powder
¾ cup brown sugar, packed	½ teaspoon salt
1 egg yolk	1 tablespoon milk
¼ teaspoon maple extract	3 ounces semi-sweet chocolate

Chop walnuts fine; set aside. Cream butter, brown sugar, egg yolk and maple extract together well. Resift flour with baking powder and salt. Stir about half into creamed mixture. Add milk, and remaining flour, mixing to a moderately stiff dough. Chill dough, if necessary, for easier handling. Blend in ½ cup walnuts. Roll to about ⅛-in. thickness on lightly floured board, and cut with 2¼-in. round or oval cutter, and place on lightly greased baking sheets. Bake at 350° F., 10-12 min., just until edges brown lightly. Cool on wire racks. When cool, melt chocolate over hot water in measuring cup or custard cup. Holding cookie by one end, dip in chocolate to coat ⅓ of the way up, scraping off excess on edge of pan. Set on waxed paper, and sprinkle chocolate with remaining walnuts. Let stand in cool place until set. Makes about 4 dozen small cookies.

## NAPOLEON BROWNIES

*Three-layered version of an old time favorite—the richest brownie we've tasted!*

1 cup	½ cup sifted cake flour
DIAMOND Walnuts	Butter Cream Frosting
½ cup shortening	3 1-ounce squares semi-sweet chocolate (or ½ cup semi-sweet chocolate pieces)
2 1-ounce squares unsweetened chocolate	2 teaspoons shortening
2 eggs	
1 cup granulated sugar	
1 teaspoon vanilla	
¼ teaspoon salt	

Chop walnuts coarsely; set aside. Melt ½ cup shortening and unsweetened chocolate

together over hot water. Beat eggs with sugar, vanilla and salt until light. Beat in chocolate mixture. Blend in flour, then walnuts. Turn into greased 8-in. square pan. Bake at 350° F. 20-25 min., until just cooked through. Center will be slightly soft, do not overbake. Cool. Remove from pan and spread top with Butter Cream Frosting. When frosting is set, melt semi-sweet chocolate with remaining 2 teaspoons shortening over hot water. Cool to room temperature, then spread over frosting. Let stand until set. Cut into 36 *petit four*-size squares or 24 bars.

**Butter Cream Frosting:** Blend together 2 tablespoons soft butter, 2 cups sifted powdered sugar, 4 teaspoons light cream. Flavor with ¾ teaspoon vanilla or 4-5 drops peppermint flavoring. With peppermint, tint frosting with 1-2 drops pink food coloring.

Note: Walnut halves or large pieces may be arranged on chocolate before it sets, so each square has a walnut piece on top.

*You get the best results when you start with the freshest ingredients. Only crisp, sweet walnut kernels are good enough for your homemade cookies. Buy DIAMOND Walnuts. And you know they'll be fresh.*

*DIAMOND Walnuts come already shelled and ready for you to use in vacuum cans and clear bags. Or you can buy them in-the-shell for decorating in 1 or 2 lb. bags.*



### ORANGE WALNUT MINI-BALLS

*Sweet as bonbons, they need no baking at all.*

2 cups DIAMOND Walnuts	$\frac{2}{3}$ cup sifted powdered sugar
2 cups fine vanilla wafer crumbs	$\frac{1}{4}$ cup candied cherries, chopped fine
$\frac{1}{3}$ cup undiluted frozen orange juice concentrate	$\frac{1}{4}$ cup citron, chopped fine
$\frac{1}{4}$ cup light corn syrup	

Chop walnuts very fine. Combine  $1\frac{1}{2}$  cups walnuts with remaining ingredients, and mix well. Shape into 1-inch balls. Roll in remaining  $\frac{1}{2}$  cup walnuts. Store in tightly covered container, with waxed paper between layers. Makes about 4 dozen.

### NEW WORLD LEBKUCHEN BARS

*An old time gingerbread favorite made a new, simple way.*

$1\frac{1}{2}$ cups dark brown sugar, packed	$\frac{1}{2}$ teaspoon cinnamon
$\frac{1}{2}$ cup honey	$\frac{1}{4}$ teaspoon nutmeg
3 eggs	$\frac{1}{4}$ teaspoon cloves
$\frac{1}{4}$ cup shortening	1 cup chopped DIAMOND Walnuts
2 cups sifted all-purpose flour	$\frac{1}{2}$ cup chopped mixed candied fruits
1 teaspoon baking powder	Glaze
1 teaspoon salt	

Combine brown sugar, honey, eggs and shortening, and beat until well blended. Resift flour with baking powder, salt and spices. Blend into first mixture. Stir in walnuts and candied fruits. Turn into greased pan 10 x 15 x 1. Bake at 350° F., 22-25 min., just until baked through. Do not over-bake. Let cool about 15 min., then brush with glaze. Cut into bars when cool. Makes 25 medium or 32 small bars.

**Glaze:** Combine  $\frac{3}{4}$  cup sifted powdered sugar and 1 tablespoon hot water.

### FRUITCAKE BARS

*The favorite rich holiday cake becomes a super delicious cookie.*

2 cups halves and large pieces DIAMOND Walnuts	$\frac{3}{4}$ cup sifted all-purpose flour
1 cup candied cherries	$\frac{1}{2}$ teaspoon baking powder
1 cup candied pineapple chunks	$\frac{1}{2}$ teaspoon salt
1 cup halved dates	1 teaspoon vanilla
2 eggs	2 teaspoons grated orange peel
$\frac{3}{4}$ cup granulated sugar	2 tablespoons melted butter
	Powdered sugar

Combine walnuts and fruits. Beat eggs with sugar until very light. Resift flour with baking powder and salt. Blend into egg mixture. Stir in vanilla, orange peel and butter. Pour over walnut-fruit mixture, and mix well. Turn into 9-in. square pan, and spread level. Bake at 300° F. about  $1\frac{1}{2}$  hours, until firm to touch on top. Cool in pan. Cut into bars and sprinkle with powdered sugar. Makes 2 dozen bars.

Note: To store bar cookies do not cut into bars, but wrap entire square in foil and store in cool place. To remove from pan without cutting, line bottom and up 2 sides of pan with foil before baking. Grease pan. Grease foil. When square has cooled, loosen sides and lift out using foil as handle.

### WALNUT CONFETTI CONES

*The trick is in the shaping of these delicate, lovely cookies—but then what a treat!*

$\frac{1}{2}$ cup butter or margarine	1 teaspoon vanilla
$\frac{1}{2}$ cup granulated sugar	2 egg whites
$\frac{1}{2}$ cup plus 2 tablespoons sifted all-purpose flour	$\frac{1}{2}$ cup DIAMOND Walnuts, chopped fine
$\frac{1}{4}$ teaspoon salt	Colored sugar (about 2 tablespoons)

Melt butter. Add sugar, flour, salt, and vanilla and unbeaten egg whites, and beat just until smooth. Stir in walnuts. Bake about six at a time. Drop by teaspoonfuls about 4 inches apart onto lightly greased baking sheet, and spread slightly. Sprinkle with colored sugar. Bake at 350° F. 8-10 min., until edges are lightly browned. Remove each with broad spatula, quickly shaping into cone. Set in bottle neck or tiny jar a few minutes to set shape. Makes about  $2\frac{1}{2}$  dozen 3-inch cookies.

Note: Bake no more than 6 at a time until you get used to making cones. To speed baking, start second sheet when one is half baked. Cookies may also be left flat or placed on side of small bottle to make rounded "tiles." Store in tightly covered container to keep crisp.

### WALNUT PINWHEELS

*Pretty as a picture, and delicious too!*

$\frac{2}{3}$ cup butter	$\frac{1}{2}$ teaspoon baking powder
1 cup granulated sugar	$\frac{3}{4}$ cup DIAMOND Walnuts, chopped fine
1 egg	$\frac{1}{3}$ cup brown sugar, packed
1 teaspoon vanilla	$\frac{1}{4}$ cup honey
1 teaspoon grated lemon peel	12 candied cherries, halved
2 tablespoons milk	
$2\frac{1}{2}$ cups sifted all-purpose flour	
$\frac{1}{2}$ teaspoon salt	

Cream butter, sugar, egg, vanilla and lemon peel together. Add milk. Resift flour with salt and baking powder; blend into creamed mixture to make stiff dough. Chill about 1 hour. Combine walnuts, brown sugar and honey, and mix well for filling. Roll half of chilled dough at a time on lightly floured board to 9 x 12-in. rectangle, and cut into 3-in. squares. Place teaspoonful of filling on center of each. Make 1-in. cuts diagonally from corners of squares toward center (making 8 points). Fold every other point to center over filling. Press cherry half in center of each. Lift with broad spatula onto lightly greased baking sheet. Bake at 350° F. about 12-14 minutes, until points are very lightly browned. Remove carefully to rack to cool. Makes 24 cookies.

### WALNUT POWDER PUFFS

*Light as a feather, these creamy, sugary puffs melt in your mouth.*

$\frac{1}{2}$ cup butter	1 cup finely chopped DIAMOND Walnuts
$\frac{1}{3}$ cup sifted powdered sugar	Powdered sugar for rolling cookies
1 teaspoon vanilla	
1 cup sifted all-purpose flour	

Cream butter with  $\frac{1}{3}$  cup powdered sugar and vanilla. Blend in flour, then walnuts. Shape into tiny balls, about 1-inch diameter. Bake on ungreased baking sheet at 350° F. about 15 minutes, until firm but not browned. Roll in powdered sugar while hot, then again when cold. Store in tightly covered container. Makes about  $3\frac{1}{2}$  to 4 dozen small cookies.

### WALNUT CREAM CHEESE RICHES

*A cookie made with a cake mix, a double-rich surprise.*

1 cup DIAMOND Walnuts	1 egg yolk
1 3-ounce package cream cheese	1 teaspoon vanilla
$\frac{1}{3}$ cup soft butter	1 9-ounce package yellow (or devils food) cake mix

Chop walnuts; set aside. Cream cheese, butter, egg yolk and vanilla together well. Gradually blend in dry cake mix. Stir in walnuts. Chill dough about 1 hour for easier handling. Shape into small balls using a slightly rounded tablespoon for each, and place on ungreased baking sheets. Bake at 350° F. about 12 to 15 minutes, until lightly browned at edges. Let stand a minute on baking sheet, then remove to wire racks to cool. Makes about 2 dozen.

Note: When using a 1 lb. 2 oz. package cake mix, double the above recipe.

### WALNUT FRUIT CHUBBIES

*Happy drop cookies chock full of fruit and walnuts.*

$\frac{1}{2}$ cup shortening	1 tablespoon lemon juice
$1\frac{1}{4}$ cups granulated sugar	$\frac{2}{3}$ cup milk
1 egg	1 cup coarsely chopped DIAMOND Walnuts
$1\frac{1}{2}$ teaspoons grated lemon peel	1 cup diced mixed candied fruits
2 cups sifted all-purpose flour	Lemon Frosting (optional)
1 teaspoon salt	
$\frac{1}{2}$ teaspoon soda	
$\frac{1}{4}$ teaspoon mace	

Cream shortening, sugar, egg and lemon peel together. Resift flour with salt, soda and mace. Stir lemon juice into milk. Blend dry mixture into creamed mixture alternately with milk. Stir in walnuts and fruits. Chill dough about  $\frac{1}{2}$  hour. Drop by rounded tablespoonfuls onto greased baking sheets, allowing room for spreading. Bake at 400° F. 10-12 min., just until edges are browned. Cool on wire racks. Spread cooled cookies with a swirl of Lemon Frosting, if desired. Makes about  $2\frac{1}{2}$  dozen large cookies.

**Lemon Frosting:** Blend together 2 tablespoons soft butter, 2 cups sifted powdered sugar, 4 teaspoons lemon juice,  $\frac{1}{2}$  teaspoon grated lemon peel. Add a few drops warm water, if needed to make spreading easier.

## WALNUT LINZER BARS

*A fancy dessert treat, filled with jam and criss-crossed with a lattice design.*

1 cup	1/2 teaspoon salt
DIAMOND Walnuts	1/2 teaspoon
3/4 cup butter	cinnamon
1/2 cup granulated	1/8 teaspoon cloves
sugar	2 cups sifted
1 egg	all-purpose flour
1/2 teaspoon grated	1 cup raspberry or
lemon peel	apricot jam

Chop or grind walnuts very fine; set aside. Cream butter with sugar, egg, lemon peel, salt and spices. Blend in flour and walnuts. Set aside about 1/4 of dough for lattice top. Pat remaining dough into bottom and about 1/2-inch up sides of greased 9-inch square pan. Spread with jam. Make pencil-shaped strips of remaining dough, rolling against floured board with palms of hands. Arrange in lattice over top, ends pressed against dough on sides. Bake at 325° F. about 45 minutes, until lightly browned. Cool in pan, then cut into bars. Makes 2 dozen small bars.

## WALNUT OAT CRISPS

*A cookie jar favorite, this special version of the oatmeal cookie is easy to prepare.*

1 1/4 cups	2/3 cup whole wheat
DIAMOND Walnuts	flour
1/2 cup butter	1/2 teaspoon salt
1 cup brown sugar,	1/2 teaspoon soda
packed	1/4 teaspoon
1 egg	cinnamon
1 1/2 teaspoons	1 1/3 cups uncooked
grated orange peel	quick cooking oats

Chop walnuts; set aside. Cream butter, sugar, egg and orange peel together. Stir whole wheat flour, salt, soda and cinnamon together; blend into creamed mixture. Stir in oats and 3/4 cup walnuts. Shape into 1-inch balls, and place on lightly greased baking sheets. Flatten with bottom of glass dipped into sugar, and sprinkle with remaining 1/2 cup walnuts. Bake at 350° F. about 10 minutes. Cool slightly, then remove to wire racks to cool completely before storing. Makes about 5 dozen 2-inch rounds.