Auntie Rose’s Brown Sugar Icebox Cookies
(Makes about 9 dozen small cookies)

1 cup (2 sticks) unsalted butter, at room temperature
1 cup firmly packed dark brown sugar
1 egg
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup coarsely chopped walnuts

1. In a mixing bowl, combine the butter and sugar. With a wooden spoon or electric mixer set on medium speed, beat until creamy. Beat in the egg and vanilla and mix until smooth.

2. In a separate bowl, whisk the flour, baking powder, and salt together until thoroughly mixed.

3. Gradually add the dry ingredients to the butter mixture, stirring just until the flour disappears. Stir in the walnuts.

4. Divide the dough in thirds and shape each third into a log about 1 1/4-inches in diameter. Encase each log in plastic wrap and roll it back and forth several times to make a round, even roll. Twist the ends to close them. Place them on a flat tray in the refrigerator until firm enough to slice (about 3 hours) or overnight. If you prefer, freeze the logs for up to six months.

5. Heat the oven to 350°F. Line baking sheets with parchment.

6. Slice the logs into 1/4-inch thick rounds (frozen or cold from the fridge.) Place them 1 inch apart on baking sheets. Bake for 15 to 18 minutes, or until golden brown. Transfer to a rack to cool. The cookies will keep for 2 weeks in a tightly closed tin.

©2009-2015 Sally Pasley Vargas. Writing and photography, all rights reserved.