

Date Filled Cookies

Ingredients

- 1 cup shortening
- 1 cup sugar
- 2 eggs
- 1/2 cup milk
- 1 tsp baking soda
- 3 cups flour (all purpose)
- 2 tsps creme of tartar
- 1 tsp vanilla
- 1/2 lb pitted chopped dates
- 1/2 cup water

Instructions

Creame shortening and sugar, add eggs then milk and dry ingredients sifted together. While mixing cookie dough, have cooking dates and water. Cook until dates are soft and mushy, add more water if necessary. (1/4 cup sugar may be added, if desired). This filling will be ready to use by the time you have rolled and cut the cookie dough into cookies.

Place one cookie on the baking sheet with 1 heaping tsp of the date mixture. Cover with another cookie and press edges together. Bake in 375 degree oven until light golden brown. This cookie will remian soft for sometime.

Summary

Yield: 0

Source: Mern E. Burkland

Prep Time: 30 minutes

Category: Cookies & Bars

Cuisine: American

Tags: dates, Cookies