



CZECHOSLAVOKIAN COOKIES

Ingredients:

½ lb. butter

1 cup sugar

2 egg yolks

2 cups flour

1 cup chopped nuts

1/2 cup Macala Pomegranate Jelly

DIRECTIONS:

Set oven at 325 degrees. Grease an 8" square pan. Cream butter until soft and gradually add sugar creaming until light and fluffy. Add eggs and blend well. Gradually add flour and mix thoroughly. Fold in chopped nuts. Spoon half of the batter into the pan spreading evenly. Top with jelly and cover with the remaining dough. Bake for one hour or until lightly browned. Let cool and cut into squares.