

## Walnut Cheese Cookies

*(recipe contributed by Christine Flanagan)*

Makes about 4 dozen

½ pound butter

2 cups flour, sifted

½ cup sugar

1 teaspoon salt

2 cups cheddar cheese, grated

1 cup walnuts, chopped

-preheat oven to 350

-combine butter, flour, sugar and salt and blend until particles are very fine

-Add cheese and mix well with a fork

-add chopped walnuts

-press dough into a long roll about 1 and ½ inches in diameter

-wrap in plastic wrap

-chill for about 30 minutes (sometimes they are easier to handle if chilled in the freezer)

-cut into rounds about ¼ inch thick

-place on ungreased cookie sheet and bake for 10 to 12 minutes, or just until the edges are lightly browned

*Bake 2 to 3 days ahead for best flavor*