

Icebox Walnut Squares



Makes 80 cookies

1 1/2c walnut pieces, coarsely chopped	1t ground cinnamon
2 large egg whites, divided use	pinch salt
7/8c (1/2c + 3/8c) butter, softened	2c all~purpose flour
1 1/2c confectioners' sugar	

Place walnut pieces in medium bowl and stir in 1T of one egg white just to moisten the nuts. Discard what is left of this egg white. If you skip this step, the walnuts tend to fall out of the cookies when baked.

Combine butter and confectioners' sugar in bowl and cream with electric mixer until light and fluffy. Stir in remaining egg white until well combined. Stir in cinnamon and salt. Stir in flour until the dough just comes together. Stir in walnuts.

On lightly floured surface, shape dough into rectangle measuring 12" x 3", about 1" thick. Wrap in plastic wrap and let rest for 2 hours. At this point, you can wrap and freeze the dough for up to 3 months.

Preheat oven to 375. Line several baking sheets with parchment paper. Cut dough rectangle into 2 pieces, each one measuring 12" x 12". Slice each piece into individual cookies about 1/4" thick. Bake 10 minutes or until cookies begin to color around the edges. Cool cookies completely on wire racks.

Prepare Ahead Tip

Dough may be frozen for up to 3 months. Store baked cookies at room temperature in airtight container for up to 5 days.