

Date Drop Cookies Awrey Bakery

Ingredients:

- 2 cups firmly packed brown sugar
- 1 cup butter, softened
- 1/4 cup lukewarm water
- 2 eggs
- 3 cups "Hoyt's Son" All Purpose flour from Atlas Milling Company
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 2 cups chopped dates
- 1 cup chopped nuts (optional)

Instructions:

Preheat oven to 350° F.

In large bowl, combine sugar, butter, water and eggs. Beat well.

Lightly spoon flour into measuring cup; level off.

Add flour and soda, mix well.

Stir in dates and nuts.

Drop by teaspoonsful, 2 inches apart, onto ungreased cookie sheet.

Bake 10-15 minutes until golden brown.

