

Mushkazone Cookies

Posted by: Beth Tolfree



Recipe from
Beth's
Grandmother

Of course I
think
this cookie is
just
wonderful !!

- 1 lb. Graham crackers, crushed fine
- 1½ lb. walnut meats, ground fine
- ½ lb. butter
- 2 tablespoons cinnamon
- 2 teaspoons nutmeg
- 1 teaspoon ground cloves
- 2 cups powdered sugar, sifted
- 1 cup flour
- 6 egg yolks, beaten
- Grated rind of 2 lemons
- ¼ cup fresh lemon juice
- 1 tablespoon vanilla

Directions:

- Mix dry ingredients and peel together. Work softened butter in well. Add lemon juice and ix in. Beat vanilla and egg yolks together and stir them into the mixture.
- Heat oven to 325 degrees. Don't grease cookie sheet. Test bake a cookie to see if it holds its shape; if not, add a little more flour to dough.
- Press a little dough into the mold, take it out and sugar the mold with granulated sugar. Press dough firmly into the mold. Tap it out onto cookie sheet. Repeat the process.
- Bake till just beginning to turn a little brown on the bottom—10 minutes or more depending on oven. Cool and store in an air tight container. Yield: 125 or more small cookies.

Mushkazonen Cookies

Posted by: Andrea Hussli

Family Recipe

My family recipe is a little bit different than others I've seen. I've never compared them all side by side, but here's the one I use. My Aunts never got the name right and now that I know the proper spelling and pronunciation I giggle at our attempt to name the cookie for so many years. Musskat-Nuss or Nussekatyondle were what my Aunts called them. Or just bow-tie cookies.

- 2 cups ground English Walnuts
- 1 teaspoon nutmeg
- 1¾ cup breadcrumbs (store bought)
- ¼ cup (soft) butter
- 1 cup sugar
- 1 teaspoon cinnamon
- 1 teaspoon allspice
- 1 egg beaten (add last)
- Note: (½ bar sweet chocolate – ground up - may be added)
BEST TO ADD THE CHOCOLATE

Directions:

- Mix all ingredients together.
- Press mixture into the mold (or use a tablespoon as a mold) just to get the mold wet.
Empty mold back into mixture.
- Dip the mold into cane sugar
- Press mixture into mold and empty mold onto cookie sheet.
- Redip mold to make each cookie. BE VERY DELICATE WHEN EMPTYING MOLD: the cookie can crumble if not careful.

Bake to dry out 15 min. at 350 degrees

Mushkazone Cookies

Posted by: June Meyer



This recipe will make four 8-inch square pans or two 9 x 12 inch pansful..

- 1 lb. walnuts, ground well
- 1 lb. or 6 cups bread crumbs (make from dry French or Italian bread)
- 9 egg yolks
- ¼ lb. butter (1 stick), melted
- 1 teaspoon ground clove
- 1 teaspoon ground nutmeg
- 1 lb. sugar (2½ cups)

Into mixing bowl place: Ground walnuts, bread crumbs, ground clove, ground nutmeg and sugar.

Beat egg yolks with melted butter.

Mix beaten egg and butter mixture into mixing bowl ingredients with a wire pastry cutter or use Cuisinart to blend.

Firmly press the cookie mix flat into a pan that has been buttered and floured on the bottom. It will seem crumbly at first.

Make the cookie mix about 1 inch thick.

With a knife or straight edged pastry board scraper, carefully cut the dough into 1 inch by 2 inch bars.

Bake in a low oven about 325 degrees until firm, about 20-25 minutes. It should darken in color a little. Watch carefully. Do Not Burn!

Let bars cool in pan. After they are cooled, re-cut with knife and keep in cookie tin.

Yield: Four or five 8 inch by 8-inch square pansful. This recipe can be cut in half.