

CHOCO-NUT DAINTIES

Preheat oven to 350. Makes about 4 dozen.

2 $\frac{1}{4}$ cups of sifted all-purpose flour

$\frac{1}{2}$ teaspoon salt

$\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) margarine

$\frac{3}{4}$ cup sugar

1 egg

1 $\frac{1}{2}$ teaspoons vanilla

1 package (6 ounces) mini semisweet chocolate pieces

Chocolate coating semisweet chips melted in double boiler with a small amount of paraffin

Chopped walnuts

1. Sift flour and salt together.
2. Beat together margarine, sugar, egg, and vanilla in a large bowl.
3. Blend in flour mixture. Stir in chocolate pieces.
4. Shape dough on lightly floured surface into logs (2x1/2 inch). Place on ungreased cookie sheet.
5. Bake in preheated oven for 12-15 minutes or until cookies are set.
6. Dip end of cookie into chocolate coating and roll in chopped nuts.