

Lemon Spice Diamonds

Cookies:

¾ cup shortening (½ butter)

1 1/3 cups brown sugar

½ teaspoon vanilla

2 eggs

½ teaspoon shredded lemon peel

2 tablespoons lemon juice

1 cup flour, sifted

1 teaspoon baking powder

¼ teaspoon cinnamon

¼ teaspoon nutmeg

1 cup quick cooking rolled oats

½ cup chopped walnuts

Cream shortening, brown sugar & vanilla until light & fluffy. Add eggs, lemon peel & juice; beat well. Sift together flour, baking powder & spices; add to creamed mixture. Stir in oats & nuts. Spread in greased 13x9x2" pan. Bake at 350° 20-25 minutes. While warm, top with Lemon Glaze. Cool; cut into diamonds.

Lemon Glaze:

Combine 1½ cups sifted powdered sugar, 1 tablespoon lemon juice & enough milk to make it glaze consistency.