

# Icebox Cookies

#cooking/recipe

#2019/December#

#cooking/for large groups#

#cooking/dessert

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[Link](#)

## Ingredients

6 cups all-purpose flour  
1-1/2 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon ground nutmeg  
1 teaspoon ground cinnamon  
2 cups butter, softened  
1 cup sugar  
1 cup packed brown sugar  
3 large eggs  
1 teaspoon vanilla extract  
1 teaspoon lemon extract  
2 cups chopped nuts

## Process

Sift together first five ingredients; set aside. In a bowl, cream butter and sugars. Add eggs, vanilla and lemon extract; beat well. Add dry ingredients; mix well. Stir in nuts.

Divide dough into four parts and shape into 11x1-1/2-in. rolls. Wrap in foil and chill overnight.

Slice cookies 3/8 in. thick. Bake on greased baking sheets at 350° for about 10 minutes.

## Nutrition

**Servings: 204 cookies**

Calories: 46

Fat: 2.5g

Carbs: 5g

Protein: 1g