

### Cinnamon Refrigerator Cookies

3 1/2 cups sifted all-purpose flour  
1 teaspoon baking soda  
1/4 teaspoon salt  
1 cup shortening or margarine  
1 cup brown sugar  
1 cup white sugar  
2 eggs  
1 cup chopped nuts  
1 tablespoon cinnamon

Sift the flour, soda, cinnamon, and salt together. Cream the shortening or margarine until light and soft, gradually adding both the brown and white sugar. Beat the eggs until light and stir them into the creamed mixture. Stir in the sifted dry ingredients, about a cupful at a time, and then add the nuts.

Work the dough into long rolls with diameters about the size of silver dollars, and wrap in wax paper. Leave overnight in refrigerator.

Bake on a well-greased baking sheet at 350 degrees for 7 to 10 minutes.