

I thought you might enjoy a recipe that my grandmother used to make and was one of my favorites.

Fudge Wafer Cookies

- 1 cup soft butter
- 1 cup sugar
- 1 egg
- 2 Squares of unsweetened Chocolate, melted
- 1 Teaspoon vanilla
- 1 ½ cups flour
- Sliced almonds

Cream butter, add sugar and egg. Blend until light and fluffy. Add chocolate, mix well. Add dry ingredients except almonds. Mix until well blended. Drop by scant teaspoon on ungreased cookie sheet. Press almond slice or sliver into the center of each cookie. Bake at 400 degrees for about 10 minutes. This makes about 7 dozen cookies.