

# Turtle Waffle Cookies

by Nancy Ardalan

1 cup butter or margarine  
1 1/2 cups sugar  
4 eggs  
2 tsp. vanilla  
1/2 cup chocolate baking powder  
2 cups flour  
Dash of salt  
Chocolate frosting  
Salted peanuts, chopped

Preheat electric waffle iron (350° ). In a mixing bowl cream together well the butter and sugar. Add eggs, one at a time, beating well after each until light. Add vanilla. Stir in dry ingredients until blended.

Bake on hot waffle iron, using about one teaspoonful per square, for about one minute and 15 seconds, or just until done; do not over bake.

Lift with a fork to a cooling rack. Cover first with chocolate frosting, then chopped peanuts. This is a large recipe (about 60 cookies). They freeze well.

Note: Waffle irons may vary in temperature, so test a cookie first to determine the number of seconds necessary to bake them until done.

Each time you bake your cookies, lift the lid about 15 seconds early, to check for doneness and to prevent them from overbaking.