



# DAZZLE

everybody!

Make new Nestlé's  
**butterscotch snaps**  
and fabulous  
jewel box container!\*

## BUTTERSCOTCH SNAPS

1 6-oz. pkg. (1 c.) Nestlé's Butterscotch Morsels  
2 c. sifted flour    ¼ tsp. salt    ⅓ c. butter or shortening    1 egg  
2 tsp. baking soda    ½ c. sugar    3 tbs. light corn syrup    Granulated sugar

Preheat oven to 350° F. Melt Butterscotch Morsels over hot (not boiling) water. Remove from water. Sift together flour, baking soda and salt; set aside. Combine in bowl — sugar, butter and corn syrup; beat till creamy. Beat in the egg. Stir in melted butterscotch. Gradually blend in flour mixture. Form in 1" balls. Roll in granulated sugar. Place on greased cookie sheet. To decorate: See illustration.

BAKE at 350°    TIME 10 min.  
approx. 5 dozen



FLAVORS YOU LOVE—NESTLÉ'S MAKES BEST

\*You can make stunning Jewel Boxes, as pictured above. Lots of fun, easy, too. Get free instruction booklet in specially marked sacks of Pillsbury's Best Flour.