Parker’s Pistachio Cookies

1 cup melted oleo (margarine)

1 cup sugar

4 eggs

2 pistachio pudding mixes (3.4oz) – {do not use low cal}

Almond flavoring (about 1 capful)

**Cream all above together**

3 cups flour (not quite that much)

1 tsp baking soda

Pinch of salt

**Mix these together**

Stir flour mixture in with pistachio mixture a little at a time

(it gets hard to stir, but persevere)

Spoon mixture onto cookie sheets that have been lightly coated with Pam

Cookies do not spread a lot when baking

Bake at 350 for 13 – 15 minutes. Don’t over bake!!

Cool on wax paper

**Icing:**

Powdered sugar (lots)

Water (just a few spoonfuls)

Almond flavoring

Drizzle over the top of the cookies after they have cooled

a bit but still warm to form a glaze

Recipe makes about 3 dozen, depending on how big a spoon you use.

Enjoy