

PAXIMADIA COOKIES

Submitted by Mary Longshore

Ingredients:

2 cups Orange juice
2 cups Mazola Oil
2 cups sugar
2 cups Walnuts chopped fine
1/2 Tablespoon baking soda – heaping full
1 & 1/2 Tablespoons baking powder – heaping full
3 Tablespoons cinnamon
1 teaspoon cloves
1 teaspoons vanilla (to taste) (use 1 teas. dry vanilla, if possible)
8 or 9 cups All purpose Flour (to right constancy) – I use King Arthur unbleached flour

Directions:

Mix orange juice, oil, sugar and vanilla with mixer until blended. Add flour, walnuts, cinnamon & cloves; continue adding flour until the constancy is very thick (until it will hold together while you slice). Add soda, baking powder & vanilla last and make sure it is completely mixed.

Roll on hard surface in long roll about 1 ½ to 2” in diameter the length of large heavy baking pan which has been oiled then cut in about ½” slices or less leaving enough space so that it will bake properly.

Part I: Cook at 350 degrees about 30 minutes or until done. Take out of oven to let cool. Cut through slices; put on another baking pan leaving separation between slices.

Part 2: Bake @ 250 degrees at least an hour or until very dry. This process takes me much longer than that. This recipe makes about 250 cookies. *(These cookies last very well)*

Recipe from Mrs. Athena Dalber (Father Steve Dalber’s Mother)
Reduced and revised by Mary M. Longshore

“Sear your loins by abstaining from food, and prove your heart by controlling your speech, and you will succeed in bringing the desiring and incensive powers of your soul into the service of what is noble and good.”
Ilias the Presbyter