

## Double Strawberry and Nut Squares

Hettie Wilkerson

- 1 Pint Fresh Strawberries
- 1 Cup McLeod Farms Strawberry Preserves
- 1 Pkg. Sugar Cookie Dough
- 1 ½ Cups Assorted Nuts, Toasted and Chopped
- (Try pecans, sliced almonds and walnuts)
- 1 Cup Semi-Sweet Chocolate Chips or Chopped Chocolate

Preheat oven to 350 degrees. Spread cookie dough on a 9" x 12 " cookie sheet evenly using your fingertips. Bake for 25 minutes. Let cool.

Spread the preserves over the cookie. Top with fresh strawberry halves. Sprinkle with nuts.

Melt the chocolate in a double broiler over very lightly simmering water. Dip a spoon in the melted chocolate and drizzle on top of the cookie. Let cool. Cut cookie into bars or squares. Store extras in refrigerator.

Recipe Courtesy of McLeod Farms, [www.macspride.com](http://www.macspride.com)