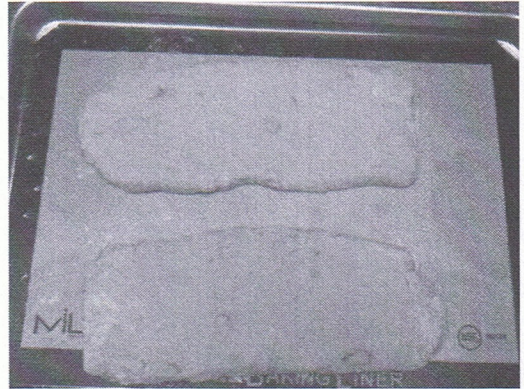


4. Open **Baggie #2** and dust the work surface with some flour. Turn out the dough onto the floured surface and knead it a little. Cut dough in half.

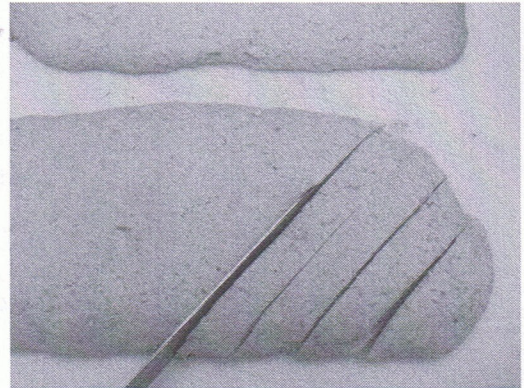


5. On a greased cookie sheet or silicone baking mat, form dough into two ½" thick 8-10 inch long rectangles called "logs".



6. Bake logs for 20 minutes at **350°F**.

7. Carefully remove them from the baking sheet (you may need to gently lift up with a wide spatula and slide) and onto a flat cutting surface



8. Using a serrated knife, cut the logs into one-inch wide diagonal cookies.

9. Place each cookie flat side down on a (preferably) dark baking sheet and bake for 10 minutes.



10. Turn all the cookies over and bake the other side for another 10 minutes.
NOTE: The browned side will be on the **bottom**, so don't keep baking until the tops are brown!
11. When done, let cool before serving. You might enjoy melting chocolate for dipping the cookies.