**Miss Baker’s Jumbles**

**2 cups butter, softened**

**2 cups sugar**

**4 eggs**

**1 teaspoon lemon extract**

**5 cups flour**

**½ teaspoon freshly ground nutmeg**

Preheat oven to 350 degrees. Lightly grease cookie sheets. In a large bowl, cream together butter and sugar. Beat in eggs, one at a time. Stir in lemon extract. In a large bowl, mix flour and nutmeg together and stir into egg mixture. Dough will be soft; cover dough and refrigerate for an hour. Remove from refrigerator. Break off walnut size balls of dough. On a floured surface roll each ball into a 4-inch long strip. Connect the ends to create a circle of dough. This is a traditional shape for jumbles. Place cookies on baking sheets. Bake 9 to 11 minutes or until lightly browned on the bottom. Place on rack to cool. (Recipe from *Serving Up History: Savor the Flavors of Early West Virginia Cookery, 1776-1860* by Martha and Richard Hartley).