

ROLLED COOKIES

INGREDIENTS

1-3/4 CUPS ALL PURPOSE FLOUR
1-1/2 CUP BUTTER, SOFTENED
1/4 SUGAR
1 EGG
2 TABLESPOONS CORNSTARCH
1 TABLESPOON GROUND ALMONDS (OPTIONAL)
PARCHMENT PAPER

DIRECTIONS

PREHEAT OVEN 350 DEGREES. BEAT BUTTER AND SUGAR UNTIL CREAMY. ADD AND MIX EGG AND ALMONDS. SIFT FLOUR AND CORNSTARCH AND AN MIX TO A SOFT DOUGH.

LIGHTLY KNEAD DOUGH AND SHAPE INTO TWO ROUND OVALS. WRAP IN PLASTIC AND REFRIGERATE FOR 2 HOURS OR UNTIL FIRM.

USE FLOURED SURFACE TO ROLL DOUGH TO 1/4-INCH THICKNESS. BAKE FOR 10 MINUTES UNTIL GOLDEN. MAKES @2 DOZEN.



RECIPE COURTESY: LISA TUTMAN-OGLESBY, 2011

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