

1/2 recipe =

Almond

(M) Danish Vanilla Rings

Mix together 2 cups sifted flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup sugar, 1 slightly beaten egg and 1 cup of finely ground blanched almonds. Add this mixture to $\frac{3}{4}$ cup butter (creamed) and blend well. Add 1 teaspoon vanilla. Knead on lightly floured board a few minutes.

or until dough does not
cling to hands. Roll small
pieces of dough on floured
board with palms of hand to
the thickness of pencil. Cut
into 6" lengths - Form each
piece into a circle on buttered
baking sheet, bring one end over
and through to form knob. Spread
with frosting. Bake in moderate
oven, 350°F about 18 minutes.