

## Medallions

cream  $\frac{3}{4}$  cup butter until  
light. Add  $\frac{1}{4}$  cup sugar  
and 1 egg and continue  
creaming. Add gradually  
2 cups flour and  
one teaspoon vanilla.  
Blend well. Divide dough  
into 2 parts. Roll out  
first portion and cut with

round cutter. cut second  
portion with doughnut  
cutter. Place on lightly  
greased tin and bake in  
oven 375° F until very light brown  
after baked put each cookie  
together with doughnut cookie  
with following cream mixture or substitute  
( $\frac{1}{3}$  cup flour,  $\frac{2}{3}$  cup sugar,  $\frac{1}{4}$  t. salt  
scald 2 cups milk, add slowly to  
dry ingredients, stir well. cook over  
hot water until thick - about 15 min.  
add 2 Tablesp. butter. Then pour over 3 beaten egg yolks.

add vanilla