

2 recipe

unblanched

almond

Norwegian Butter cookies

Cream 1 cup of butter and
 $\frac{1}{2}$ cup of powdered sugar
and beat very light. Sift
together 2 cups cake flour,
 $\frac{1}{2}$ teaspoon salt and
gradually add to creamed
mixture. Add $\frac{1}{3}$ cup
ground unblanched almonds
and mix well. Chill overnight

Shape into $\frac{1}{2}$ inch balls,
and garnish with a
piece of candied cherry
lemon. Bake in moderate
oven 350°F for about ten
minutes.

Cherry