

* S. and Tarts

cream $\frac{1}{2}$ cup butter. Add
one cup sugar, 2 egg
yachs (beaten lightly),
1 tablespoon milk and
 $\frac{1}{2}$ teaspoon cognac (brandy).
Beat this mixture until
light. Sift together $\frac{1}{2}$ cup
crisp flour, 1 teaspoon
baking powder and
 $\frac{1}{2}$ teaspoon salt. Add

to first mixture and
blend well. Chill for
several hours. Roll into
rolls and freeze. Slice very
thin. Place on buttered
baking sheet (crisco). Brush
with unbeaten egg whites
and sprinkle with mixture
of cinnamon and sugar. Bake
in moderate oven (375°F) for ten minutes.