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From: Carol Petersen

Serves: ~ 80 Cookies

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Ingredients

2 cups Flour

2/3 cup Powdered Sugar

2 Egg Yolks

1 tspn Vanilla Extract

1 pinch Salt

1 1/2 cups Ground Almonds

2/3 cup Butter

For top of cookies:

~ 1/3 cup Powdered Sugar

Directions

1. Cream butter; add egg yolks and vanilla. Mix in sugar. Mix in salt with flour, and add alternately with ground almonds, mixing after each addition.

2. Refrigerate for about an hour

3. Preheat oven to 400 degrees Fahrenheit

4. Roll into 2 inch long, 1/4 inch thick "curls".

5. Put on ungreased baking sheet and bake for 10 minutes, or until slightly brown around the edges.

6. Cool about 15 minutes. Coat with powdered sugar.