

Butter-Ringe

(Rich Butter Cakes)

4 cups flour sifted

1/2 cup sugar

2 cups butter softened pressed through a sieve

1/2 tsp. almond extract

6 hard cooked egg yolks

Add the sugar gradually to the egg yolks and mix well. Blend in the butter, a little at a time. Gradually add the flour and knead slightly. Roll one-fourth inch thick and cut into strips one-fourth inch wide and four inches long. Brush with egg white, sprinkle with cinnamon and coarse sugar and bake at 350° F. for ten to fifteen minutes.



The only way to keep your health is to eat what you don't want, drink what you don't like, and do what you'd rather not.

--- Mark Twain

