

Colombos

(Doves)

2 cups flour sifted
1/2 cup butter
1/2 cup sugar
2 tbsp. cream
2 egg yolks unbeaten

Cream the butter and sugar together. Add the egg yolks and blend in well. Add the flour and enough cream to make a stiff dough. Roll thin, cut with a cutter shaped like a bird, mark eyes with currants and bake at 350° F. to a golden brown.



TIP: Only regular margarine or butter should be used in recipes calling for margarine or butter. Many diet margarines, spreads and soft margarines contain higher percentages of water or have had air whipped into them. Using these products may result in a less desirable cookie.

