

Orange Wafers

To the European woman a wafer is a delicate, paper-thin cake cooked in a wafer iron. The American housewife calls any very thin small cake a wafer. This is a delicate and delicious tea cake, an excellent example of wafers.

3 cups flour sifted
4 egg yolks slightly beaten
1 cup sugar
1 cup butter
2 tsp. orange juice
1 tsp. orange extract

Cream the butter and sugar together. Gradually add the orange juice and the orange extract. Begin blending in the flour and egg yolks working the dough as little as possible. Roll very thin and cut into small round cakes. Bake at 400° F. until light brown.



TIP: When rolling out cookie dough to cut, use a thin dusting of confectioners' sugar instead of flour on the board. The flour tends to make the dough thicker and heavier, while the dusting of sugar will help the cookies to brown evenly.

