

Russian Tea Cookies



¼ cup unsalted Butter
½ cup Sugar
1 Egg
½ teaspoon Vanilla Extract
1 cup All-Purpose Flour
Pinch of Salt
½ teaspoon Baking Powder
¼ teaspoon Mace
1/8 teaspoon Ground Coriander

Preheat oven to 375 degrees.

Cream the Butter and Sugar together until light and fluffy.

Beat in the Egg and Vanilla Extract.

Sift together the dry ingredients and add to the butter mixture , mixing well.

Drop by scant teaspoonfuls onto lightly greased and floured cookie sheets.

Bake for 8-10 minutes, until lightly browned.

Yield: 3 dozen small cookies.