

Virginia's Cookies

Source: Virginia McDermott, July, 2000

Ingredients

- 2 sticks Butter, Room Temperature
- 1 cup Sugar
- 1 Egg, Separated
- 1 teaspoon Vanilla
- 2 cups Unbleached All Purpose Flour
- ½ teaspoon Salt

Method

Cream butter and sugar. Add egg yolk. Mix again. Add vanilla, then flour and salt. Press onto cookie or pizza pan. Beat egg white until foamy. Paint cookie dough and spread with almond, walnuts, pistachios, coconut, whatever. Bake about 20 min. Or until golden brown (they are best a bit crunchy) at 325°F.