

Butter Cookies Brown

Sweet cake-like cookie with delicate almond flavor.

3/4 cup butter
1-2/3 confectioners sugar
1 cup powdered almonds
1/3 cup flour
5 egg whites

Preheat Oven to 350*

Cook butter over medium heat just until brown. Watch closely, butter burns easily. Mix the sugar, powdered almonds and flour together, Gently stir in egg whites, then hot butter.

Baking: Generously butter the tartlet molds. Fill each mold halfway with the batter and place on cookie sheet. Bake at 350* for 13-15 minutes. Remove immediately. Yields approximately 2 dozen.