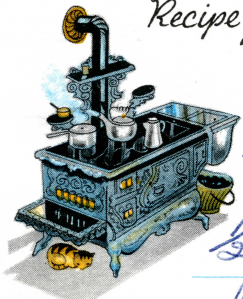


Here's what's cookin' ^{Lemon, nutmeg} Meltaway Cookies ^{Dec '36} Serves

Recipe from the kitchen of Granny Dot



Bake at 325 - 15 mins or less

1 cup sifted cake flour

1/2 cup cornstarch

1/4 tsp salt

1/4 tsp gr. nutmeg

2 10 Tbsps. (1 stick + 2 Tbsps) unsalted

butter or margerine softened

1/2 c. Conf. sugar

2 tsp. grated lemon rind

(over)

1. Sift flour, cornstarch, salt + nutmeg on wax paper
2. Beat butter, sugar and lemon rind in a med. size bowl with elec. mixer until light
3. Add any ingredients to batter mixture. Beat on low speed until smooth. Measure teaspoonfuls into balls. Place on ungreased cookie sheets. Flatten slightly to $1\frac{3}{4}$ " circles with bottom of a glass dipped in 10X sugar.
4. Bake in slow oven (325°) until very pale golden-brown around edges (15 mins or less)
5. Cool 2 mins on the cookie sheets, then transfer to wire rack and cool completely. Pack into airtight container and store up to 1 week