

Tudor Roses



Makes about 3 dozen.

Ingredients

- 1/2 c. butter, softened
- 1/4 tsp. mace
- 1/2 c. confectioners' sugar
- 1/2 tsp. vanilla
- 3/4 c. sifted all-purpose flour

Method

1. Preheat oven to 350 F.
2. In a small bowl at medium speed, cream butter until light and fluffy.
3. Gradually beat in sugar.
4. Sift together flour and mace.
5. Beat into butter mixture along with vanilla.
6. Use the star tip of cookie press.
7. Place cookies 1 inch apart.
8. Bake for 15 minutes or until a delicate golden brown.
9. Cool for several minutes.
10. Remove from cookie sheet.
11. Cool on wire rack.

Courtesy of member Elizabeth Ann Moser, House of Lancaster Cookery Book, 1986