

ALMOND LACE WAFERS

ALICE/MOM

1-1/2 CUPS FINELY GROUND ALMONDS

1 CUP BUTTER

1 CUP SUGAR

2 TBSP FLOUR

2 TBSP CREAM

2 TBSP MILK

COMBINE ALL INGREDIENTS. COOK IN HEAVY PAN OVER LOW HEAT STIRRING CONSTANTLY UNTIL BUTTER MELTS. DROP BY HEAPING TEASPOONFUL THREE INCHES APART ON A WELL GREASED AND FLOURED COOKIE SHEET. BAKE AT 350° FOR ABOUT 9 to 12 MINUTES OR UNTIL SLIGHTLY BROWN AND STILL BUBBLING IN THE CENTER. LET COOL ONLY UNTIL EDGE IS FIRM ENOUGH TO LIFT WITH A SPATULA, THEN, WORKING QUICKLY LIFT COOKIES ONTO ABSORBENT PAPER TURNING TOP-SIDE DOWN. ROLL OVER HANDLE OF WOODEN SPOON. RE-GREASE COOKIE SHEET EACH TIME YOU BAKE.

8 OUNCES OF ALMONDS YIELDS 2-1/4 CUP GROUND ALMONDS