

Norwegian Butter Cookie

Ingredients

- 1 cup butter
- 1/2 cup powdered sugar
- 2 cup cake flour sifted
- 1/4 tsp salt
- 1/3 cup almonds ground, unbleached
- candied fruit (optional)

Instructions

- Cream butter and powdered sugar until very light.
- Sift flour and salt together and gradually add to butter mixture.
- Add ground almonds; mix well.
- Chill overnight.
- Shape into 1/2" balls and garnish with piece of candied fruit or nut.
- Bake in moderate oven at 350° for 10 minutes

From [The Best of Postal Recipes](#)