

Butter Rings

Author Holiday Recipes, Buffalo Evening News

Ingredients

- 1 cup butter
- 1 cup sugar
- 1 egg separated
- 2 cups flour sifted cake
- 4 tbsp sugar
- candied cherry bits red and green

Instructions

1. Cream butter and 1 cup sugar until light.
2. Add egg yolks and mix well.
3. Stir in flour; mix to a stiff dough.
4. Pinch off about 1 tablespoon dough.
5. Roll between the palms of hands to a size of a cigarette.
6. Join ends to make a ring.
7. Place 2 inches apart on greased cookie sheet.
8. Brush cookies lightly with unbeaten egg white.
9. Sprinkle with remaining 4 tablespoons sugar.
10. Bake in a preheated 375° F oven for about 10 minutes.
11. Decorate with green and red candied cherry bits while warm.