

(Cut along the line) ✂

## Cornmeal Cookies

### INGREDIENTS:

- |   |                              |
|---|------------------------------|
| 1 ½ cups all-purpose flour, plus more for shaping | ¾ cup sugar                  |
| ½ cup Iroquois Roasted White Corn Flour           | 1 large egg                  |
| ½ teaspoon of salt                                | 1 teaspoon vanilla extract * |
| ¾ cup unsalted butter, room temperature           |                              |

### DIRECTIONS:

1. Preheat oven to 350 degrees.
2. In a medium bowl, whisk together flour, corn flour, salt, and cardamom (if used). Set aside.
3. In a large bowl and using an electric mixer, beat butter and sugar until light and fluffy. Add egg and vanilla (or lemon zest) and beat until smooth. With mixer on low, gradually add flour mixture, mixing until just combined.
4. Drop dough by heaping tablespoons, about 2 inches apart from each other onto two

Cornmeal Cookies (continued)

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### DIRECTIONS: (continued)

- large baking sheets. Flatten with slightly floured fingertips.
5. Bake until edges are golden, 14-16 minutes, rotating the sheets halfway through.
  6. Transfer cookies immediately to a wire rack and let cool completely.

*Makes about 3 dozen cookies.*

*\* For a different flavor instead of vanilla, substitute lemon zest and a ½ teaspoon ground cardamom for the vanilla.*

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