

Gala Holiday Wreaths

Ingredients

- 1/2 cup margarine
- 1/4 cup sifted brown sugar
- 1 egg, separated
- 1 cup sifted flour
- 1 cup finely chopped nuts
- Raspberry jam

Instructions

1. Cream margarine and sugar together until light and fluffy.
2. Add egg yolk and beat well.
3. Add flour.
4. Chill dough.
5. Form into small balls.
6. Dip in egg white and then roll in nuts.
7. Place on a baking sheet.
8. Press a hole in the center of each cookie with the handle of a knife.
9. Bake in a very slow oven (300°).
10. After 5 minutes of baking, press in the center again and bake 10 minutes more.
11. Cool and fill centers with jam.

Gala Holiday Wreaths (Joan Kerr)

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