



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

SCHNEEFLOCKEN (snowflakes)

1 cup plus 2 tablespoons PURITY BUTTER, softened

2/3 cup powdered sugar

1 teaspoon vanilla

1 2/3 cups cornstarch

2/3 all-purpose flour

Combine butter and powdered sugar, beating well; stir in vanilla. Sift in cornstarch and flour; mix well. Shape dough into balls the size of pecans; place on baking sheet and flatten with fork. (Dust hands and fork with powdered sugar if dough is too sticky.) Bake at 350°F for 8-10 minutes or until light yellow.

Yield: 5-6 dozen.

*Note- do not melt butter, just soften. Do not use nonstick baking sheet (cookies spread). Refrigerate until firm on cookie before baking.