

Recipe for CARDAMOM COOKIES

- 1 cup sugar
- 1 cup shortening
- 2 egg whites, beaten stiff
- 1 tsp. vanilla ($\frac{1}{4}$ to cup)
- 1 tsp cardamom
- 2 tsp. baking powder
- 2+ cups flour--enough to make them about the consistency of ice box cookies.

Cream sugar and shortening. Add egg whites, vanilla, and cardamom. Sift baking powder into flour. Add to mixture and make into roll. Slice and bake. Try 8 min at 350 F.

Gourmet Favorite of *MOM*

