

Semolina Cookies

Submitted by Jeanne Gregg

Makes 3 1/2 dozen

Ingredients

- sweet butter
- 1/4 c oil
- 2 large eggs
- 2 c confectioners' sugar
- 2 2/3 c semolina flour
- 1 tsp double-acting baking powder
- 1/8 tsp salt
- 1/2 tsp vanilla extract

Directions

1. Heat 1/4 c butter in the oil. When melted, remove from the heat and set aside.
2. Use an electric beater to beat the eggs and 1 2/3 c confectioners' sugar together until soft and fluffy. Add the butter-oil mixture and beat a few seconds longer. Using the spatula, fold in the semolina flour, baking powder, salt, and vanilla. Blend well.
3. Preheat oven to 350 degrees F.
4. Prepare baking sheets by smearing with dabs of sweet butter. Place remaining 1/3 c

confectioners' sugar in a flat dish. Form the cookies by pinching off walnut-sized balls of dough and rolling between your palms until a perfect sphere is formed. (Since the dough is very sticky, it's a good idea to moisten your hands from time to time.) Flatten the sphere slightly, dip one side into powdered sugar, and arrange on a buttered baking sheet.

5. Bake on the middle shelf of the preheated oven for 15-18 minutes. When they are done, the cookies will have expanded and crisscross breaks will appear on their tops. Allow to cool and crisp before storing.

Note: They will keep at least a month in an airtight container.