

Shirley Stark's Empire Biscuits

Ingredients:

- 3+ 1/2 cups white flour (*keep the 1/2 cup extra on the side for use later*)
- 1/2 cup rice flour
- 1 cup white granular sugar
- 1 lb regular butter at room temperature (*never use margarine*)

Sift dry ingredients together.

Cut in butter with pastry blender.

Knead this mixture together until it forms a ball (*like playdough*). This may take a while.

Divide into 4 smaller portions.

Roll out on a floured surface till 3/8 inch thick. Use an egg cup as a cookie cutter. (*You should be able to cut 96 single cookies out of this recipe, which will become 48 doubles.*)

Bake in oven at 325 deg for 10 min until golden, NOT brown.

After cookies have cooled, join two halves using Habitant raspberry jam.

Then cover with your favorite white icing.

Decorate with sections of maraschino cherries.

Good Luck and remember...

Knead Knead Knead