



Milk

RAISINS



Easter Cookies

½ cup butter
½ cup sugar
1 large egg, separated
½ teaspoon vanilla extract
2 cups flour
¼ teaspoon salt
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
2-3 tablespoons milk
1/3 cup raisins
¼ cup grated citrus peel, orange, lemon, lime
(Any combination will do)

Preheat oven to 350 F with rack in center of oven. Line two baking sheets with parchment paper and set aside. Beat butter until smooth and creamy and add sugar and beat until light and fluffy 2 minutes. Beat in egg yolk and vanilla. In a separate bowl, whisk together dry ingredients and then to egg mixture and beat until blended. Add raisins and grated citrus peel and enough milk to make a soft dough. Roll out to ¼ inch thick on a lightly floured surface. Cut into shapes and place on baking sheet. Beat egg white and brush tops of cookies with it and sprinkle with sugar. Bake 12-15 minutes until lightly browned. Remove and cool on wire rack.

