

## Delight Cookies Sütemémy

- 1 pound butter
- 1 cup sugar
- 4 cups all purpose flour
- 2 whole eggs
- 2 egg yolks
- 2 egg whites, slightly beaten
- ½ pound nutmeats, chopped
- 4 tablespoon sugar
- Strawberry, cherry, pineapple or apricot preserves

Cut butter into sugar and flour as for pie dough. Add whole eggs and egg yolks. Mix well. Wrap dough in waxed paper and refrigerate for 2-3 hours. Roll out on floured surface 1/8" thick. Cut into rounds with small glass or cookie cutter. With a thimble, cut out centers of half the rounds, making rings. Brush rings with slightly beaten egg whites and sprinkle with nuts mixed with sugar. Bake rings on ungreased cookie sheet at 350° about 8 minutes or until done. Remove. Bake plain cookie rounds. Remove and cool. Spread a small amount of desired preserves onto plain cookie rounds and top with cookie rings.