

SSS (Esses)
"S"-shaped cookies



¾ lb. butter
¾ lb. sugar
1¼ lb. flour
9 yolks of eggs, beaten
Grated rind of 1 lemon

Oven: 375°

These cookies were part of Grandma Block's Christmas repertoire. They were a good way to use up the yolks after baking something requiring a lot of egg-whites, such as the Hazelnut cookies.



1. Cream the butter and sugar together well. 2. Add beaten eggs and lemon rind, mix well together.



3. Add flour and mix till smooth.



4. Chill the dough for one hour. 5. Roll it out on a lightly floured bread board and make into “S” shapes by pinching off a piece of dough, rolling it quickly between your hands, and shaping it on a cookie sheet; continue till all dough is made up.



6. These are best when put in a cool place overnight and baked the next day, but chilling them in the freezer for a while should work. 7. Bake in 375° oven for just a few minutes, (8-10) until they are golden but not brown.