

"Chinese Almond Cookies"

almond cookies are easily made if you sift two cupfuls of rice flour with one and one-half cupfuls of powdered sugar and mix with one-half cupful of finely chopped almonds. Work in three-quarters of a cupful of vegetable oil and two slightly beaten eggs. Roll less than one-half inch thick, cut into one and one-half inch rounds, put a blanched almond on the top, and bake in a moderate oven—400° F.—for about twenty minutes.