

Mock Macaroons.

DEAR FORUM—Am sending in a recipe for "Swedish Mock Macaroons" using egg yolks. They are very good.

MATERIALS:

4 cupfuls flour.

$\frac{3}{4}$ cup sour milk.

4 egg yolks.

1 cupful shortening.

$1\frac{1}{2}$ cupfuls sugar.

1 level teaspoonful soda dissolved in milk.

Pinch of salt.

1 teaspoonful lemon extract or nutmeg.

1 cupful cocoanut.

METHOD: Rub fat in flour as for pastry, mix in the sugar, beat the egg yolks and mix with sour milk and soda, and add to flour mixture.

Take a small piece of dough, roll into marble, flatten out and dip in egg white that has been beaten, then in sugar. Place two inches apart on greased pan.