

# Norwegian Nut Florentines

## Recipe With Honorable Mention

2 cups sifted flour	$\frac{1}{2}$ teaspoon vanilla
1 teaspoon baking powder	$\frac{1}{2}$ cup nut meats, chopped
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup brown sugar, firmly packed
$\frac{1}{2}$ cup butter or other shortening	$\frac{1}{2}$ teaspoon vanilla
1 cup sugar	1 egg white, stiffly beaten
2 eggs, well beaten	

Method—Sift flour once, measure, add baking powder and salt and sift together three times. Cream butter, add sugar gradually, beat well. Add flour gradually, beating until smooth. Spread in three pans 8x8x2 inches, one-fourth inch thick. Sprinkle with nuts. Beat brown sugar and vanilla into egg white and continue beating until mixture thickens. Spread thinly on surface of dough. Bake in moderate oven about 30 minutes or until done. When cool cut into strips.