

Empire Biscuits

by The Scottish St. Andrew Society of Greater St. Louis Cookbook

These biscuits were originally named German Biscuits until World War I. When the war broke out, they were renamed Empire Biscuits.

1/2 lb. flour

4 oz. butter

2 oz. sugar

1 egg

1 tsp Cream of Tartar

1/2 tsp Baking Soda

Beat sugar & butter to a cream, add egg & other ingredients. Knead into a soft dough. Roll out at once very thin. Cut in rounds. Place on cookie sheet & bake in 350 degree oven for 10 minutes or until golden brown. Spread preserve on half & place other half on top of them. Ice all with vanilla icing & top with 1/2 cherry.