

ROSKETTE

*“I have not had better roskette than this! This is one of my previously guarded secrets!!
It’s great in miniature form, the flattened dough no bigger than a nickel.”*

INGREDIENTS / DIRECTIONS

Set 1

2 c. flour
1 – 16 oz. box cornstarch
1 t. baking powder

Set 2

1 ½ c. sugar
1 c. butter
2 eggs
1 t. vanilla

Set 3

1 c. heavy cream

Tools: medium bowl, large bowl, electric beater, non-stick baking paper, 2 cookie sheets

Preheat oven to 350 degrees.

1. In a medium bowl, combine flour, cornstarch and baking powder.
2. Cream butter and sugar in a large bowl.
3. Beat into #2 the eggs and vanilla till well combined.
4. Add dry ingredients to the creamed mixture and combine with hands.
5. Pour ¾ cup of cream into mixture, at first, to form a soft, slightly sticky dough. Add remaining cream if necessary.
6. Form into balls less than an inch in diameter.
7. Place balls on cookie sheets.
8. Dip tines of fork into flour and press crisscross onto balls.
9. Bake for 20-25 minutes till edges are brown.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.