

SPICE OF THE MONTH CLUB:
MARJORAM

MARJORAM BUTTER COOKIES

SERVINGS: 24 COOKIES
TOTAL TIME: 27MINS

INGREDIENTS

- 1/2 cup (1 stick) butter
- 2 tsp Marjoram leaves
- 1/2 cup sugar
- 1/8 tsp salt
- 2 large egg whites
- 1 cup flour



DIRECTIONS

1. Preheat oven to 375 degrees. Melt butter with marjoram in large saucepan on low heat. Remove from heat.
2. Stir in sugar and salt. Stir in egg whites, 1 at a time, until well blended after each addition, Stir in flour. Drop by rounded teaspoonfuls 2 inches apart on 2 large greased baking sheets.
3. Bake, one baking sheet at a time, 8 to 10 minutes or until edges of cookies are browned (centers should remain pale. Remove cookies to wire racks and cool completely.