
Currant Butter Cookies

From the Victorian Christmas Dinner of the
Manassas Gourmet Club
Makes about 2 1/2 dozen cookies

Quantity	Ingredients	Preparation Notes
1 3/4 C	Flour	• Preheat oven to 375 degrees
1 C	Sugar	• Lightly butter 2 cookie sheets and set them aside
2 C	Currants	• In a large bowl, mix flour, sugar and currants
2 Tbsp	Cream	• In another bowl, stir the cream, yolk, nutmeg and sherry together
1	Egg Yolk	• Stir the melted butter and cream mixture into the flour mixture with a fork.
1/2 tsp	Ground Nutmeg	• Knead the dough briefly with your hands
1 Tbsp	Sherry	• To shape cookies, pat about two tbsps of dough between your hands to form 2" oval discs about 1/4 " thick
1/4 lb	Butter, melted	• Place the discs on cookie sheet. (The dough may seem awkward to shape because it contains so many currants.
		• Bake the cookies for 15 minutes and transfer them to a rack to cool. Store them in an airtight container.