

*A Martha Paul recipe*  
Old Fashioned Cranberry Cornmeal Cookies

1½ cups flour  
½ cup cornmeal  
1 tsp. baking powder  
pinch salt  
1½ sticks butter  
¾ cup sugar  
1 egg  
2 tsp. vanilla  
1 cup dried cranberries

Preheat the oven to 350° F. and grease a cookie sheet. Mix together the dry ingredients. In another bowl cream the butter with the sugar, add the egg and beat well. Add vanilla and then the flour, stir in the cranberries. Drop a big tsp. of dough onto the cookie sheet, 2 inches apart. Bake about 16 minutes. Cool.

*This was one of the recipes that Martha Paul demonstrated and served at a NEUHSA meeting held at Martha's Herbarry, in Pomfret, CT on 11/8/95. I used stone ground yellow cornmeal. The recipe yields about 4 dozen cookies. –Rhonda Haavisto*

