



EX ANTE

TASTELESS ERROR

The proof-of-redemption stamp for the Justice Brandeis bobble-head certificate (see the unpaginated insert after 11 GREEN BAG 2D 282) is a cookie recipe developed by Leiv Blad especially for our July 22, 2008 Brandeis Tea Party. Unfortunately, we left the salt out of the stamp. Here is the complete and correct recipe:

Russian Tea Cookies

by Leiv Blad

INGREDIENTS

1 cup unsalted butter at room temperature	2 tsp vanilla	¼ tsp salt
½ cup confectioner's sugar, packed, then sifted	284 grams flour	
Additional confectioner's sugar for rolling	2 cups finely chopped pecans	

INSTRUCTIONS

1. Preheat oven to 325 degrees.
2. Cream the butter in an electric mixer, scraping down the sides of the bowl at least twice during the process.
3. Add the vanilla to the butter, then gradually add the confectioner's sugar. Scrape down the sides a few times when adding the sugar. Beat until light and fluffy.
4. Sift the flour and salt, then add gradually to the butter. Scrape down the sides periodically. Add the pecans and mix well.
5. Shape the dough into balls of 18 grams. Place the balls two inches apart from each other on ungreased baking sheets. Flatten each cookie slightly. Bake for about 10 minutes, then turn the baking sheets and switch their positions on the oven racks. Bake for 10 more minutes or until the edges just begin to brown.
6. Carefully roll the cookies in confectioner's sugar while still hot. Cool the cookies on wire racks, then roll the cookies again in the sugar.