



Scott's Hometown Foods

Swedish Butter Cookie



- 1 c. butter, softened
- 1 c. sugar
- 1 egg
- 1 t. vanilla
- 1 c. flour
- 1 c. Swan Potato Starch Flour
- 1 tsp. baking soda

Preheat oven to 375°. Cream together butter, sugar, egg and vanilla. Sift regular flour and Swan Potato Starch Flour. Add to creamed mixture and mix fully. Chill in refrigerator. Roll dough into small balls and place on ungreased baking sheet; flatten balls with a fork and bake 9 – 10 minutes. Makes 6 dozen cookies.