

Japanese Peanut Cookies

Ingredients:

1 3/4 cups cake flour
1/2 cup margarine
1 cup brown sugar, packed
2 large eggs
1/4 tsp. vanilla extract
1/2 cup coarsely crushed peanuts



Directions:

1. Mix the margarine and brown sugar until fluffy then beat in the egg and vanilla. Mix the flour into the batter. Add peanuts and mix lightly.
2. Drop from a teaspoon onto a greased baking sheet. Flatten with a fork dipped in flour. Chill in refrigerator for overnight.
3. Bake at 320°F (160°C) for 15 to 20 minutes.

Makes about 2 1/2 dozen.

These peanut cookies are simple and delicious and a great way to end a Japanese meal.