



COOKIES (SELMA'S)

LONGWOOD GARDENS RECIPE
ADAPTED FROM: THE DU PONT FAMILY
REUNION COOKBOOK, CIRCA 1940

- 40 whole nuts, optional:
hazelnut, almond, or walnut
- 1/2 lb. butter
- 1-2/3 c. sugar
- 3-1/3 c. flour
- 3 eggs
- 1/4 tsp. ground nutmeg

Cream butter and sugar. Stir in eggs one at a time.
Add flour and ground nutmeg.

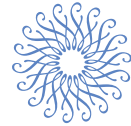
Preheat oven to 325°F, line baking sheets with
parchment paper. Spoon dough and put a nut on top.

Bake until cookies are golden around the edges, about
15-20 minutes. Rotate and switch baking sheets as
necessary for even baking.

Allow the cookies to cool for a minute on the baking
sheets then transfer, using a spatula, to a cooling rack
and allow to cool completely.

Gluten-free option:

Substitute all-purpose flour with gluten-free 1 to 1
baking flour or measure for measure flour.





MADELINES

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- 2/3 c. sugar
- Zest of 1 lemon
- 1 tsp. vanilla extract
- 3 medium eggs, room temperature
- 1 c. flour
- 11 tbsp. butter, melted

1. Preheat oven to 400°F. Butter and flour madeline pans, knocking out any excess.
2. Beat butter and sugar to a light cream. Add 1 egg and 1/3 c. flour alternatively until all is used. Beat for 10 minutes. Flavor with vanilla and lemon zest.
3. Put one teaspoon in each space and bake for 6-8 minutes.
4. When cookies are golden, remove from oven and rest for 5 minutes in pan.

