

MOON CAKES

Traditional Chinese moon cakes are round like their namesake and are usually filled with red bean paste, lotus seed paste or coconut. This is a nonfilled version that is crunchy and sweet.

1 cup butter
2/3-cup sugar
1 egg
2-½ cups all-purpose flour
½ tsp. salt
1 tsp. vanilla extract
Vanilla frosting
Grated coconut (optional)

Cream the butter and sugar. Stir in the egg; add the flour, salt and vanilla extract, then let chill for a few hours. Preheat oven to 350 degrees. Roll out the dough to ¼-inch thickness and cut out circles with a 3-inch cookie cutter. Bake 8 to 10 minutes or until just brown. Frost when cooled and sprinkle grated coconut on top, if desired. Makes 4-5 dozen cookies.

