



MADRID TWISTS

- 1/3 Cup Butter, Softened
- 2/3 Cups Sugar
- 2 Eggs
- 1 1/2 Teaspoons Grated Orange Peel
- 2 Cups All Purpose Flour
- 1/4 Teaspoon Salt

DIRECTIONS

1. In a small mixer bowl with an electric mixer at medium speed, cream butter and sugar.
2. Mix in one whole egg and one egg yolk and orange peel.
3. Reserve egg white.
4. Gradually stir in flour and salt until just mixed.
5. With hands, form dough into a ball.
6. Wrap in plastic wrap and refrigerate for 1 hour.
7. Preheat oven to 325 degrees.
8. Grease two large cookie sheets.
9. Divide dough into quarters.
10. Work with one quarter at a time; keep remaining dough refrigerated.
11. Cut each quarter into 12 pieces.
12. Roll each on a lightly floured surface into a 5 inch rope.
13. Place on cookie sheet and bend in the middle; then twist one end tightly around the other.
14. Brush with beaten egg white.
15. Bake for 10 to 12 minutes.