



is a flavoring, in its pure form known as vanillin, derived from orchids in the genus *Vanilla*. Pure vanilla, with its wonderful aromatic flavor, is the most widely used flavoring in pastries, confections, and other desserts. It is the second most expensive spice in the world, next to saffron. Everyone knows the fabulous aroma and taste of Vanilla ...it's the #1 ice cream flavor in the world and totally essential in baked goods and deserts.

Vanilla originated in Mexico, where the Aztecs used it to accent the flavor of chocolate drinks. The Mexican emperor, Montezuma, introduced Vanilla to the Spanish explorer Cortez, who brought it to Europe in the 16th century. The drink, made with Vanilla pods and cacao beans, became popular among the aristocracy in Europe. In 1602, a chemist for Queen Elizabeth I suggested that Vanilla could be used alone as a flavoring. Today Madagascar is the world's largest producer.

1 cup butter or margarine, softened
 1 teaspoon vanilla
 2 cups cake flour or all-purpose flour*

1 cup sugar
 1 egg

Beat butter, sugar and vanilla until fluffy.
 Add egg and beat until light.
 Stir in flour.

* Using cake flour makes the cookies thinner. I usually make them with all-purpose flour.

<p>If using cake flour:</p> <p>No need to chill. Drop by teaspoonful onto cookie sheet as soon as the dough has been mixed.</p>	<p>If using all-purpose flour:</p> <p>Chill the dough for an hour or longer so that the dough is easier to roll into a ball. Place ball on cookie sheet and flatten with hand.</p>
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Bake in 325 degree oven for 10 minutes or until browned around the edge. They brown quickly. Cool slightly and remove from pan.

These are rich and oh so yummy with the Philadelphia Home Made Ice Cream recipe that is in this cookbook.



Special Bridal Shower Edition
 Lisa & Ryan (2006)