

Coriander Cake

Baroness Lady Genievieve de Charbonneau
(Spoke of in Exodus, this modern recipe is a good
appropriation of the original one.)

1/2 cup butter, softened
1 egg
1/2 tsp. baking powder
1 drop milk

1/2 cup sugar
1 cup flour
1 tsp. coriander seed

Cream butter and sugar together; then add the eggs. Sift together flour and baking powder and add to egg/butter mixture. Fold in the seed and a drop of milk. Drop onto a greased cookie sheet then bake at 350 for 1 hour.

Makes 2 dozen cookies.