

Jamels
From Tracy McCarthy Tancredi

6 eggs
1 pound + 1-ounce granulated sugar (2-1/4 cups)

Beat these ingredients together for 20 minutes

Beat into egg and sugar mixture
1 teaspoon Vanilla
1 teaspoon Cinnamon
1 teaspoon Ground Cloves

Mrs. Tancredi was never given measurements, but uses 1 teaspoon as guide.

1-1/4 pounds flour (4 cups)
1 full teaspoon baking powder

Fold the flour and baking powder into the egg mixture. Make sure you scrap the bottom constantly to ensure all ingredients are thoroughly mixed.

Preheat oven to 375°.

Bake until cookies are white/beige color. If you press the cookie, it should spring back.

Donna's Notes:

The cookies were baked on silicone mats that were marked for cookie placement. I also used a small cookie scoop to ensure uniform cookie size.

At the end of the recipe card there's a notation of 1 CC + sprinkles. I'm not sure what it means, perhaps prior to baking you can dust with confectioners' sugar and sprinkles.