

## Rescued Recipe #99 Barbara Ann Tea Cookies

Courtesy of Jan D'Atri  
www.jandatri.com

Ask just about any Mom. She'll tell you what she really wants for Mother's Day is time with family, simplicity and maybe just a little thought from the heart. What if that "little thought" was a sweet and simple cookie that goes perfectly with a Mother's Day cup of coffee or tea?

What a gift—for both of you—to spend time with Mom over a delicious cup of Joe. (I did that with my Momma and it resulted in our first cookbook together filled with stories about growing up Italian!) I can promise you that this Rescued Recipe for Barbara Ann Tea Cookies will turn up in our second cookbook because it fits all of the criteria that I think you would like; a recipe you would want to share with someone special like your Mom, it's delicate and delicious, very simple to make and has a treasured heritage story to go with it. Here it is from the real Barbara Ann!

"Of all of Grandma's cookies, these were my favorites. Grandma knew that, so she made a point of having them baked for me every time I visited. She would use her silver sewing thimble to poke the holes in each cookie. It wasn't so much what she



said while baking them, it was how she made our baking time together so cozy with her simple and patient manner. I started baking with Grandma at age seven. She would watch over my shoulders and provide her simple baking techniques. However, she completely believed in my baking skills and if I made mistakes, like dropping eggshells in the dough, she'd share her baking wisdom in a very calming manner. During the baking time, we would sit at her red vinyl kitchen table and watch the birds in her yard. I enjoyed every baking minute with Grandma, one of my favorite childhood activities."

This scrumptious cookie just seemed like a treat that Mom's would love! I hope others join me in baking up a batch of simple goodness for Mom on her special day. I think she'd going to love this sweet "little thought."

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### Barbara Ann Tea Cookies

#### Ingredients:

½ cup butter  
½ cup sugar  
1 ½ cup flour  
1 egg plus 2 teaspoons of milk  
2 teaspoons baking powder  
½ teaspoon salt  
½ cup currants  
Jelly of your choice



For more Rescued Recipes, check out **Jan D'Atri's Rescued Recipes Cookbook**, available November 1, 2009!  
www.jandatri.com

#### Directions:

Preheat oven to 350 degrees.  
Cream together butter and sugar. In a small bowl, beat eggs and milk together. Add to butter and sugar mixture. Sift together flour, salt and baking powder and then add to mixture. Stir in currants and mix until well blended. Roll dough into small balls (about the size of a ping pong ball). Press flat in greased cookie sheet. With thimble or your finger, make an indentation in the center of the cookie. Fill with a heaping 1/8 teaspoon of jelly of your choice. Bake at 350 degrees for approx. 8-10 minutes or until cookies are pale yellow.