Old-School White Cookies

8 oz butter
1 cup sugar
2 cups flour
1 hard-boiled yolk
1 tsp baking powder
2 eggs
1 tsp vanilla
½ cup chopped nuts (optional)

Cream the butter and sugar, then add flour in a steady pour. Press the hard-boiled yolk through a fine sieve directly into the flour and mix in with the baking powder. Mix in the eggs. Add the vanilla, and the nuts if using.

Drop from a teaspoon onto an ungreased baking sheet. Bake at 350° for 10-12 minutes. Rest 30 seconds before removing to cooling rack.

Adapted from the *Charlotte Cook Book* (1893).

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