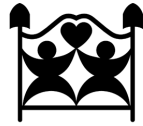


Orange Calendula Drop Cookies

6-8 fresh calendula blossoms
½ cup butter, room temp.
½ cup sugar
Grated rind of two oranges
2 Tablespoons, orange juice concentrate,
room temperature
1 teaspoon vanilla
2 eggs, lightly beaten
2 cups flour
2 ½ teaspoons baking powder
½ teaspoon salt
1 Cup almond halves
Preheat oven to 350 degrees. Rinse
blossoms, pull off petals and set aside.
Cream butter, sugar, and orange rind
until fluffy, blend in eggs. Sift together
flour, baking powdered and salt. Blend petals and dry ingredients petals into
creamed mixture. Drop by teaspoons onto lightly greased cookie sheets. Press
almond half in each. Bake 12 to 15 minutes until golden brown.
Yields 3-4 dozen.

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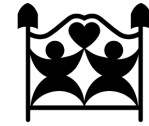
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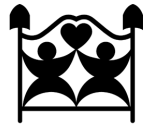
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