

The original documents are located in Box 45, folder “Ford, Susan - Recipes” of the Sheila Weidenfeld Files at the Gerald R. Ford Presidential Library.

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THE WHITE HOUSE

WASHINGTON

Cinnamon Squares

1/2 lb. butter
1 c. sugar
1 egg, separated
2c. cake flour
2 tsp. cinnamon
1/2 tsp. vanilla
1/2 lb. nuts, chopped

Cream butter, sugar and egg yolk. Sift flour with cinnamon and salt. Combine creamed mixture with flour; add vanilla. Spread dough on cookie sheet; brush top with beaten egg white. Cover with nuts; press into dough. Bake at 350 degrees for 20 to 30 minutes. Cut into squares while hot. Yield; 35 squares.

THE WHITE HOUSE
WASHINGTON

Lemon Bars

2c. flour
1/2 c. powdered sugar
1c. butter
4 eggs, slightly beaten
6 tbsp. lemon juice
Grated rind of 1 lemon
@ 2c. sugar
4tbsp. flour
1 tsp. baking powder

Combine flour, powdered sugar and butter in mixer bowl; beat well. Pat into 10/10 inch pan evenly. Bake at 350 degrees for 15 minutes. Mix eggs, lemon juice, rind, sugar, flour and baking powder; spread over top. Return to oven. Bake at 350 degrees for 25 minutes. Cool and sprinkle with additional powdered sugar. Cut into squares. Yield 27-30 squares.

