

Lemon Sugar Cookies

1 cup butter; softened	1 tsp lemon extract
1 cup sugar	5 cups flour
1 cup powdered sugar	1 tsp baking soda
2 eggs	1 tsp cream of tartar
1 cup oil	½ tsp salt
1 tsp vanilla	2 lemons, zested and juiced

Preheat oven to 375°.

In large bowl beat butter and sugars until light and fluffy. Add eggs, oil, and extracts; blend well. Stir in flour, baking soda, cream of tartar, salt and lemon zest; mix well. Cover and refrigerate 2 hours. Roll tablespoonfuls of dough into balls and press into coarse sugar. Place onto an ungreased cookie sheet, sugar side up, and flatten slightly. Bake 6-9 minutes for 1" cookie balls, 12-14 minutes for 1 ½" cookie balls, or until edges just start to brown. Remove from cookie sheets and cool completely.

Variation: Instead of pressing balls into sugar crystals, bake as directed above. When cooled, make a loose glaze from 3 cups powdered sugar and enough juice from the 2 lemons to make a smooth, loose consistency. Drizzle or spread over cookies and let glaze harden.

Yield: Large cookies – 4 dozen; small cookies – 10 dozen