

Lemon Cookies

Ingredients

- 1/2 cup (1 stick) butter, softened
- 1/2 cup sugar
- 1 egg yolk
- 1/4 teaspoon salt
- 1 tablespoon water
- 2 teaspoons fresh lemon juice
- Grated rind of 1 medium lemon
- 1 teaspoon vanilla extract
- 1 cup all purpose flour
- Round cookie cutter

Directions

1. In a bowl, beat butter and sugar together until light and creamy.
2. Stir in egg yolk, salt, water, lemon juice, lemon rind, and vanilla. Add flour and mix well.
3. Form dough into a ball, wrap in waxed paper, and refrigerate for at least 2 hours.
4. Preheat oven to 350 F. Roll out dough on floured surface. Cut with cookie cutter and place on ungreased cookie sheets.

5. Bake for 8-10 minutes or until edges are lightly browned, then remove cookies from oven immediately and cool on wire racks.

Makes 5 dozen.

Submitted by Whitney Sposato