



LEMON SUGAR COOKIES

- 2 1/4 Cups Sifted Flour
- 3/4 Teaspoon Baking Powder
- 1/4 Teaspoon Salt
- 1/2 Cup Butter
- 1/4 Cup Shortening
- 3/4 Cup Sugar
- 1 Egg
- 1 Teaspoon Lemon Juice
- 1/2 Teaspoon Grated Lemon Rind

DIRECTIONS

1. Sift flour with baking powder and salt three times.
2. Cream butter and shortening until soft and smooth.
3. Add sugar.
4. Add egg and beat vigorously until fluffy.
5. Stir in lemon juice and rind.
6. Add flour in portions, stirring until smooth.
7. Cover with wax paper.
8. Chill for 1 hour.
9. Shape into small walnut size balls.
10. Place 2 1/2 inches apart on baking sheets.
11. Cover a flat bottomed glass with a clean white cloth wrung out with cold water.
12. Press cooked out flat.
13. Bake in a 400 degree oven for 6 to 8 minutes.