

Amy made - we really enjoyed!

Yummy

\* Double batch for Jill  
= 86

\* Don't need chilling \*

\* Roll into balls  
like melting  
moments \*2022\*

**OPTIONAL GARNISH:**

Additional grated lemon peel

In a small bowl, cream butter and sugar until light and fluffy. Beat in lemon juice. Combine the flour, cornstarch and lemon peel; gradually add to creamed mixture and mix well.

Shape into a 1-1/2-in. roll; wrap in plastic wrap. Refrigerate for 1 hour or until firm. Unwrap and cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets.

Bake at 350° for 8-10 minutes or until edges are golden brown. Cool completely on pans on wire racks.

In a small bowl, beat butter until fluffy. Add the confectioners' sugar, lemon juice and peel; beat until smooth. Spread over cooled cookies; sprinkle with additional lemon peel if desired. Let stand until set. Store in an airtight container. ■

Got 67 from 2 batches - very small & lemons probably ~~not~~ enough for triple batch

**lemon lover's cookies**

PREP: 20 MIN. • CHILLING

BAKE: 10 MIN./BATCH • COOLING

YIELD: 3 DOZEN

Virginia Dillard  
WHITMIRE, SOUTH CAROLINA

"These light cookies will melt in your mouth—just the right sweet with a cup of coffee or tea."

3/4 cup butter, softened

3 Tbsp. sugar

2 tsp. lemon juice

1-1/4 cups all-purpose flour

1/2 cup cornstarch

1 tsp. grated lemon peel

**LEMON FROSTING:**

1/4 cup butter, softened

1 cup confectioners' sugar

2 tsp. lemon juice

1 tsp. grated lemon peel

\* put frosting in lil baggie  
snipped end -