



Ingredients:

Dough:

3/4 Cup Butter (unsalted)
3/4 Cup Sugar
1 Large Egg (beaten)
1 tsp Vanilla
1 3/4 Cup Flour
1 tsp. Salt
2 tsp. fresh Lemon Juice
Zest of 1 whole Lemon

Icing:

1 lb. bag of powdered sugar
1/2 teaspoon salt
2 teaspoons vanilla (use clear if possible to keep icing white)
1 Tablespoons milk
3-5 Tablespoons water (start with 6 and add as necessary to achieve the consistency that you want)
1 Tablespoons Light Corn Syrup

Directions:

Dough:

Preheat Oven to 350 Degrees'

Cream Butter and Sugar till pale and creamy.

Add Eggs, Vanilla & Lemon Juice

Separately Mix Flour, Salt & Lemon Zest

Add Dry Ingredients to Wet

Mix Slowly, knead into Ball and cover with Saran wrap

Refrigerate at least 1 hour

Roll Dough 1/4" thick and cut with cookie cutter, make sure to dip cutter in flour before each cut

Bake 20-25 minutes

Icing:

Mix together until smooth. Divide and add food coloring as desired.

Tips: Mix all in a mixer for a good 4-5 minutes and then let it rest another 5 minutes or so before mixing colors. Best way to decorate the cookies is to use small brush. To swirl colors into desired patterns use toothpick.

